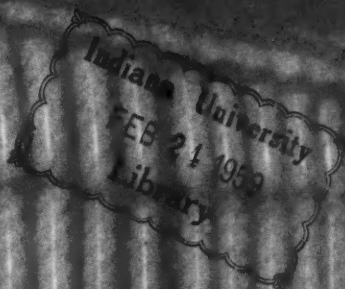


THE NATIONAL
Provisioner

FEBRUARY 21, 1959

Leading Publication in the Meat Packing and Allied Industries Since 1891

intensive
138 -day tests
in
565 individual plants
PROVE...



Blue Ribbon WIENIE-PAK[®] SKINLESS-CASING

LOWERS TOTAL OPERATING COSTS...GIVES IMPROVED
OVER-ALL PERFORMANCE...MEETS EXACTING STANDARDS
OF TODAY'S MODERN EQUIPMENT AND PROCEDURES!

ORDER NOW! Get Blue Ribbon Wienie-Pak...
Get it Custom-Engineered to fit your equipment!

Casing Manufacturers... EXCLUSIVELY

Tee-Pak, Inc.



Tee-Pak of Canada, Ltd.

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GLOBE'S

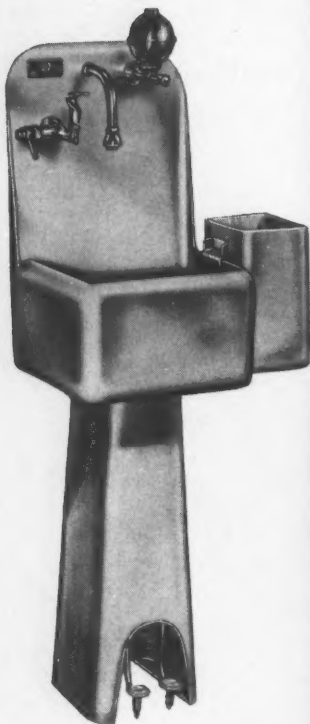
STAINLESS STEEL EQUIPMENT

• offers new standards for long wear and heavy service

• meets new rigid inspection requirements

Globe's economies in manufacturing now bring Stainless Steel within the reach of every packer—large or small. You can effect big savings on maintenance due to rust-free surfaces and the longer life of the equipment itself. Yes—you can smooth out inspection problems, wipe out corrosion and contamination, and save money with Globe's Stainless Steel equipment in your plant. Let us give you the details. Write today.

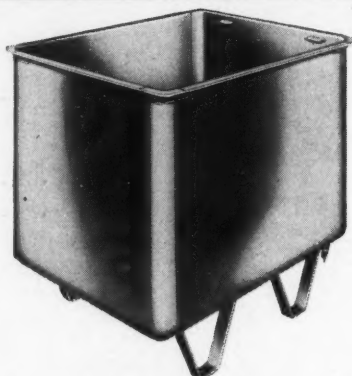
Globe equipment is now available through "NATIONWIDE" leasing program



Globe Stainless Steel sterilizing lavatory with sterilizing box, drinking fountain and liquid soap dispenser.



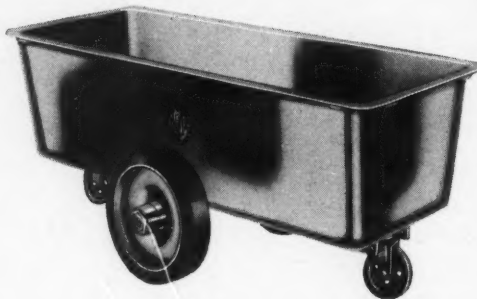
SERVING THE MEAT
PACKING INDUSTRY
SINCE 1914 WITH
EXPERTLY DESIGNED
EQUIPMENT



Globe Stainless Steel Soaking Vat. Corners rounded for faster cleaning. Ruggedly built for longer service.



Globe Stainless Sweet Pickle Meat Soaking Truck. Removable slat type false bottom, perforated corner drain plate, two 10" wheels and one double wheel swivel 6" caster. Stainless steel body, running gear black.



Globe Stainless Sausage Meat Truck. Solid molded rubber wheels. Easier rolling is provided by TIMKEN roller bearings for trouble-free maintenance with smoother loads. "Framed" underneath with automobile ruggedness to give longer life.



THE GLOBE COMPANY
1000 S. PRINCETON AVE., CHICAGO 9, ILLINOIS

Representatives for Europe and the Middle East: Seffelaar & Looyen, 90 Waldeck Pyrmontkade, The Hague, Netherlands

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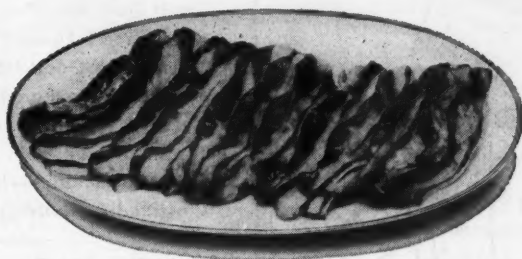
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THE N

*Every processor should
read these important reasons
for curing bacon with*
PFIZER SODIUM CYCLAMATE



● Recently the Meat Inspection Division of the USDA issued a memorandum permitting the curing of bacon with sodium cyclamate. With USDA acceptance established, the question remains: are there sufficient practical reasons for you to switch to curing with sodium cyclamate?

We at Pfizer know that you, the meat packer, will derive important benefits from this new curing ingredient.

Probably the most vital consideration is cost—specifically, the cost of handling curing ingredients in your plant. Consider the fact that one hundred pounds of Pfizer Sodium Cyclamate has the sweetening power of three thousand pounds of sugar! It's easy to see that you can realize substantial savings in handling

costs. In addition, sodium cyclamate actually costs you less than sugar in terms of its sweetening power.

What about the end product of sodium cyclamate curing? Is it better than the sugar cured product? It definitely is. Bacon cured with Pfizer Sodium Cyclamate has *better color when cooked*, has *improved taste*, too. The bacon *resists charring* and it leaves a *rendered fat that is clearer and cleaner*.

If you are interested in investigating the sodium cyclamate curing of bacon, let Pfizer Technical Service help you with specific information.

When you write for data, please specify if you would like to receive a free quarter-pound sample of Pfizer Sodium Cyclamate.

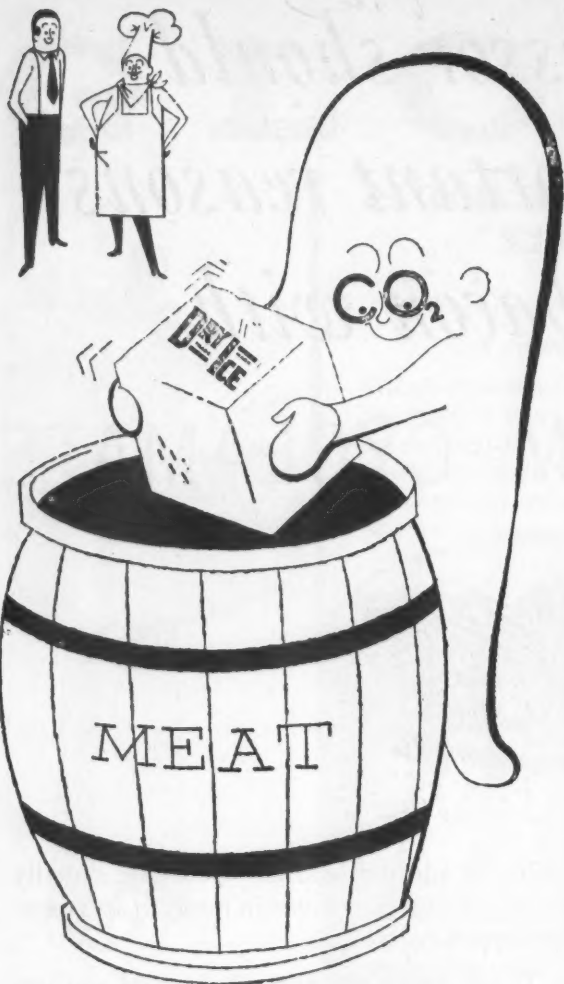


Science for the World's Well-Being



*Quality Ingredients for the
Food Industry for Over a Century*

Chas. Pfizer & Co., Inc., Chemical Sales Division, 630 Flushing Ave., Brooklyn 6, N.Y.
Branch Offices: Clifton, N. J.; Chicago, Ill.; San Francisco, Calif.; Vernon, Calif.; Atlanta, Ga.; Dallas, Tex.



FRESH or FROZEN ... ship with Pureco "DRY-ICE" on guard

Clean and economical, Pureco "DRY-ICE" provides the uniform, dry cold that has added advantages: it inhibits bacterial action, reduces shrinkage, and retains the bloom.

No matter how long the trip, meats arrive in the pink of condition when Pureco "DRY-ICE," properly used, is there to guard them.

Pureco maintains over 100 service-distributing stations for your convenience. Pureco Technical Sales Service will be glad to assist with your refrigeration problems. Call your Pureco Representative today!



See
Page
L/Pu



Pure Carbonic Company

A division of Air Reduction Company, Incorporated

Nationwide "Dry-Ice" service-distributing stations in principal cities
GENERAL OFFICES: 150 EAST 42nd STREET, NEW YORK 17, N. Y.

AT THE FRONTIERS OF PROGRESS YOU'LL FIND AN AIR REDUCTION PRODUCT

THE NATIONAL Provisioner

VOLUME 140 FEBRUARY 21, 1959 NUMBER 8

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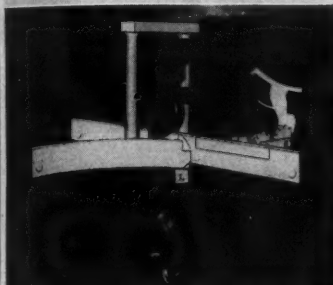
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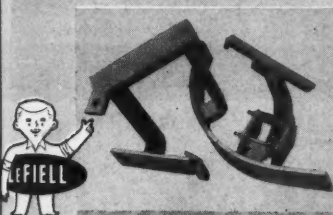
Don't lose man-hours
using inferior
switches.....

Other Outstanding LE FIELL All-Steel Heavy-Duty Switches



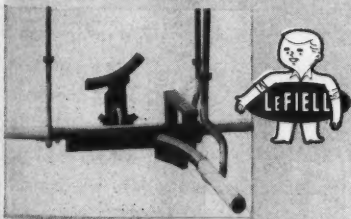
GEAR-OPERATED CONVEYOR SWITCH

For use with drop-finger systems. Built with extended heavy steel yoke which adequately clears conveyor chain and which holds switch in permanent alignment. Easy to install.



BLEEDING RAIL SWITCH

Same patented advantages as Le Fiell Gear-Operated Switch. Made of heavier construction for use with $\frac{1}{2}$ " or $\frac{3}{4}$ " x 3" rail and 14" hangers.



ROUND RAIL SWITCH

All-steel, all-welded, including curve bend. Permanent alignment because point is firmly held by heavy steel yoke. Easily installed. Works well with pipe rail or cold rolled steel.

FORGED STEEL TRACK HANGERS

Sturdy single heel-type, made of $\frac{1}{2}$ " x $2\frac{1}{2}$ " steel. Stocked in 9", 10", 10 $\frac{1}{2}$ ", 11" and 12" sizes. Slotted hole directly above track for bolting to beam, and three $\frac{3}{8}$ " holes for mounting track. A better hanger at a better price. See illustration upper right.

INSTALL LE FIELL ALL-STEEL SWITCHES *finest in the industry!*

Illustrated is
Le Fiell All-Steel Gear-Operated Switch
Trouble-free and Rugged

Switch is always fully closed or fully opened. Safety stop moves into place on one track as the other is opened preventing dropped loads. NO maintenance problem.



- ① stub ends connect at 3 points to track
- ② easily bolted to 3 hangers
- ③ movable sections permanently aligned
- ④ heavy steel yoke forms rigid unit
- ⑤ complete track curve built in
- ⑥ hanger lips support track and switch

Built-In Alignment

No other switch has the advantage of BUILT-IN ALIGNMENT—an exclusive Le Fiell patented feature which assures you YEARS OF TROUBLE-FREE SWITCHING.

- No other switch is **SO EASY TO INSTALL** — you save 75% installation time. No curves to bend, no fitting required, no holes to line up, no corner blocks needed.
- No other switch **COSTS YOU LESS** when you compare original cost, time saved in installation and uninterrupted service.
- No other switch is as **EASY TO USE**, with nothing to wear unevenly, nothing to break, no chance of dropped loads.
- No other switch carries a name as **RESPECTED IN SWITCH MANUFACTURING**.
- Don't buy any switch, buy Le Fiell, **THE FINEST SWITCH AVAILABLE**, and be ahead in **MONEY-SAVING PERFORMANCE** — without interruption.

Write today for catalog sheets 61, 62, 62A, 62B, 63 and 64 describing all these superior Le Fiell switches.

If it's a
**LE FIELL
ALL-STEEL
SWITCH**
it's the finest!



1469 Fairfax Avenue, San Francisco 24, Calif.

LE FIELL—THE MOST RESPECTED NAME IN SWITCHES

NEW

CANCO's 4"x4" LUNCHEON

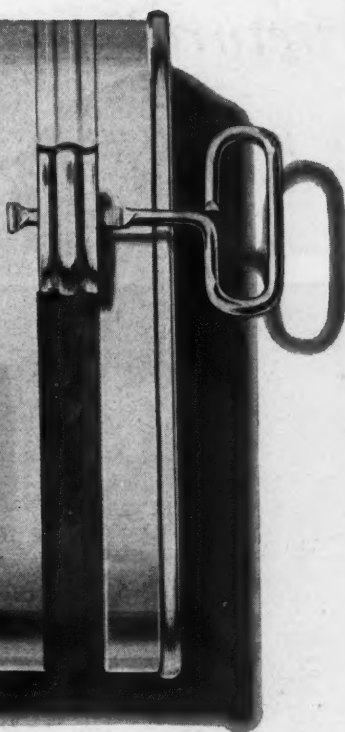
**SANDWICH
SIZE
TO MAKE IT
EASIER!**

Conve
restauran
everywh
aged in
Meat Ca
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THE

No-Stick MEAT CAN



"Self-tracking" tear strip winds surely—without spirals ▲

Convenience is the watchword in restaurants, cafeterias and institutions everywhere. That's why your meat packaged in Canco's new 4" x 4" Luncheon Meat Can means sure-fire sales.

Just count the convenient benefits this new can offers! It's sandwich size—to speed up service and reduce service costs. That's because your meat is cut quickly and efficiently to fit the bread *without overhang*. This feature alone would be enough to gain sales success for this can.

Yet Canco gives you so much more! For instance: the exclusive and popular *No-Stick* lining. No more prying or shaking to remove meat. This *No-Stick* can lets meat slip right out! Then too, this can offers ease of opening. The new "self-tracking" tear strip winds surely and evenly every time—with no chance of spirals.!

For further information, call your Canco salesman. Also, ask him about Canco's other cans for meat. There's a complete line . . . all sales winners!

CANCO
Division

AMERICAN CAN COMPANY

New York · Chicago
New Orleans · San Francisco

*Pay nothing to have these
structural designers work on
your packaging projects*



Here's some of the finest design talent available — and it's yours, free for the asking! This remarkable offer is part of a new Fibreboard program designed to help you reach better packaging decisions.

Today you can get assistance from qualified specialists in market analysis, structural design, graphic design, package testing, and equipment engineering just by calling Fibreboard. These talents are available right now to work with you, your package consultant, or your advertising agency.

Use this new, broader concept of packaging service. Fibreboard specialists will make it easier for you to find ways to package your products better, more efficiently, at lower cost.

The only invoice you'll receive will be for the folding cartons and shipping cases you're going to need anyway. So, the cost is nothing.

Phone or write today.

FIBREBOARD
PAPER PRODUCTS CORPORATION
San Francisco





PACK 30



Custom

FOOD PRODUCTS INC.
MANUFACTURERS OF QUALITY FOODS AND FOOD INGREDIENTS

701-709 N. WESTERN AVENUE • CHICAGO 12, ILLINOIS
NP 2-149 EVerglade 4-0530

Ideas for **PROFIT**

ARE YOU WASTING YOUR ADVERTISING DOLLARS?

Every day, meat packers and sausage manufacturers across the country spend literally millions of dollars to make the purchaser insist on their brands. Now, you know and we know your advertising costs cannot be eliminated—but we do know that a desirable, distinctive flavor can make all your advertising far more effective.

Custom can give you the kind of flavor you want and need. More important, Custom can also give you the market "protection" you need—because when Custom develops a flavor for your product, it is yours **exclusively**. No one else within your market area will have it.

Best of all, remember that Custom seasonings are blended to increase your yields, too. Your Custom Field Man will work with you to be sure that you produce a juicier, better-appearing, longer shelf-life product with your prescribed flavor.

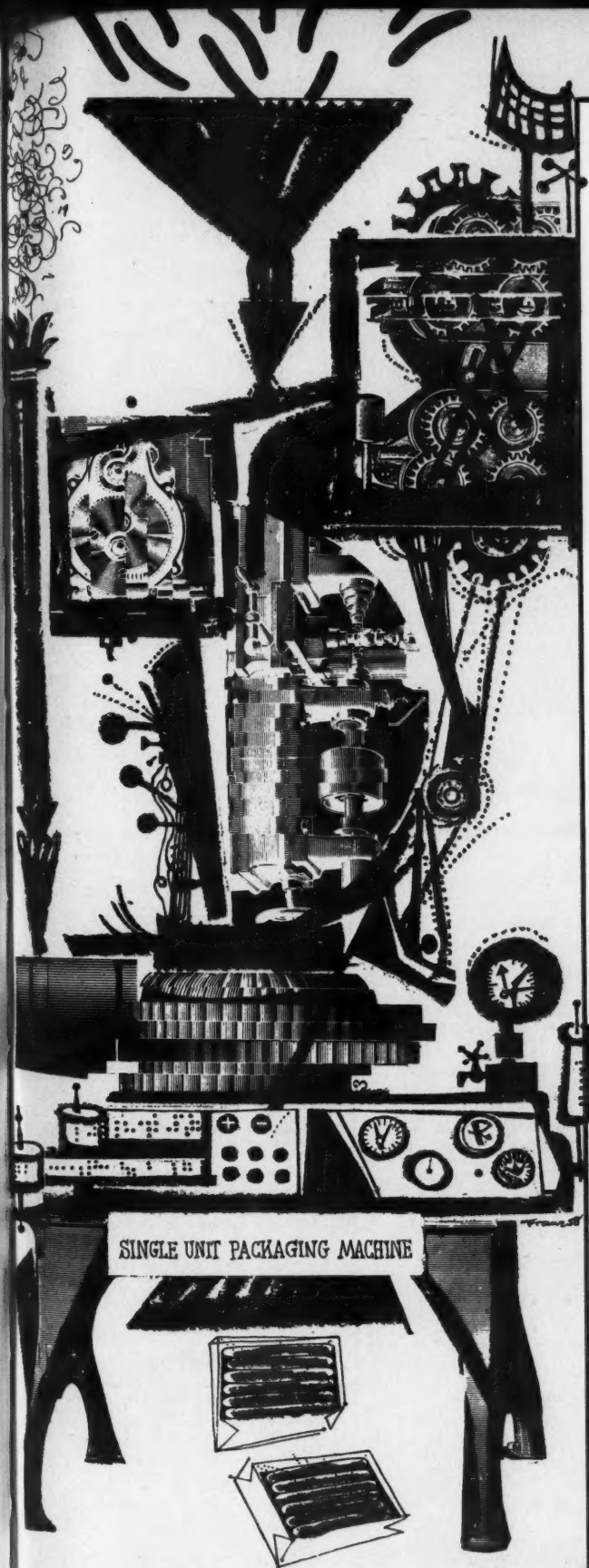
That's the way to "protect" a market.

CUSTOM FOOD PRODUCTS, INC.

M. J. Phee

M. J. Phee
Sales Manager





SINGLE UNIT PACKAGING MACHINE

Banded together for sales—

in

LOOK-PAK

by MARATHON!

As the meat industry moves closer to its goal of single-unit packaging for frankfurters, several packaging styles carry America's favorite meat product through the market and to the home. Look-Pak by Marathon is an outstanding example of frankfurter packaging excellence—the best all-around package in the industry.

Versatile Look-Pak is outperforming any other frank package in any type of operation. Look-Pak is readily adaptable to hand-packaging, to semi-automatic packaging or automatic lines. Look-Pak has the color brilliance and printing sharpness that only Marathon's Hi-Fi process can give it. Look-Pak's beautiful merchandising band pops your brand name out unmistakably and shows your product off at its appetizing best.

The Look-Pak collar locks easily into place, holding franks firmly for snug overwrapping. Look-Pak handles any number of franks, stacks neatly in display and offers handling convenience to your customers. Where larger-unit frank packages are needed, Marathon's two- or three-pound packages offer real merchandising advantages. Ask the Man from Marathon about packaging for frankfurters. Or write Marathon, A Division of American Can Co., Dept. 358, Menasha, Wis. In Canada: Marathon Packages Limited, 100 Sterling Road, Toronto 3.



MARATHON PACKAGES

Sell Brands • Protect Products • Speed Production

HERE'S A BETTER WAY TO... CONVEY LIGHT PRODUCTS!



WITH

WENDWAY

Freshly packaged cheese sections emerge from automatic packaging machine and are conveyed smoothly and quickly to labelling machine—products received no handling—remain fresh and clean.



Wendway is ideal for conveying fresh-unwrapped meat. Stainless steel belting is recommended.



Cartons or packages ride perfectly on Wendway's smooth, silent belting.

Wendway is the most versatile conveyor in Industry today. With Wendway, you can eliminate the multiple handling of products, save man hours and floor space. You can have remote-controlled efficiency in conveying any light products to any point in your plant. Wendway turns corners, goes up-down in single or multiple tiers—and Wendway's steel wire belting is ideal for handling anything up to approximately twenty pounds per package.

Then too—Wendway does not sag or accumulate oils or dirt like ordinary belting. It can be kept highly sanitary—easily.

But best of all—Wendway will pay for itself in actual savings.

If you have a light package conveying problem—why not use the coupon below or write today for full details on this versatile conveying system.



Gentlemen:

Please send me additional information about Wendway for conveying_____.

Name_____

Company_____

Address_____ Zone_____ State_____

Have a USP Conveyor Engineer contact me at once ☐

UNION STEEL PRODUCTS COMPANY
ALBION, MICHIGAN

PROVISIONER "APPROVED" BOOKS

The books listed below are selected from a number of sources. In the opinion of the editors of *The National Provisioner* they are factual, practical and worthwhile—and are approved and recommended accordingly.

MEAT SLAUGHTERING AND PROCESSING

Contains information helpful to small slaughterer or locker plant operator interested in killing and meat processing. Discusses: fundamentals; plant location and construction; beef slaughter and by-products; hog slaughter; inedible rendering, casing processing; lard rendering; track installations; curing; smoking and sausage manufacture.

Price\$5.

FREEZING OF PRECOOKED AND PREPARED FOODS

This 560-page volume has 24 chapters and 124 illustrations. Included are processing instructions for food technologists, quality control people, packers, home economists and restaurateurs. Book is devoted exclusively to the production, freezing, packaging and marketing of baked goods, precooked and prepared foods.

Price\$10.00

FREEZING PRESERVATION OF FOODS

Covers all frozen foods comprehensively. Includes principles of refrigeration, storage, quick freezing, packaging materials and problems; specific comment on preparation and freezing of meats, poultry, fish, other items. Complete discussion through marketing, cooking, serving, transportation. 31 chapters, 282 pictures. 1214. pages.

Price\$10.00

HIDES & SKINS

A comprehensive work on rawstock for leather, covering takeoff, curing, shipping and handling of hides and skins; these subjects are discussed by experts in packinghouse hide operations, chemists, tanners, brokers and others based on lectures sponsored by National Hide Association. Jacobsen Publishing Co.

Price\$9.75

MEAT PACKING PLANT SUPERINTENDENCY

General summary of plant operations not covered in Institute books on specific subjects. Discusses plant locations, construction, maintenance, power plant, refrigeration, insurance, operation controls, personnel controls, incentive plans, time keeping, safety.

Price\$4.50

ACCOUNTING FOR A MEAT PACKING BUSINESS

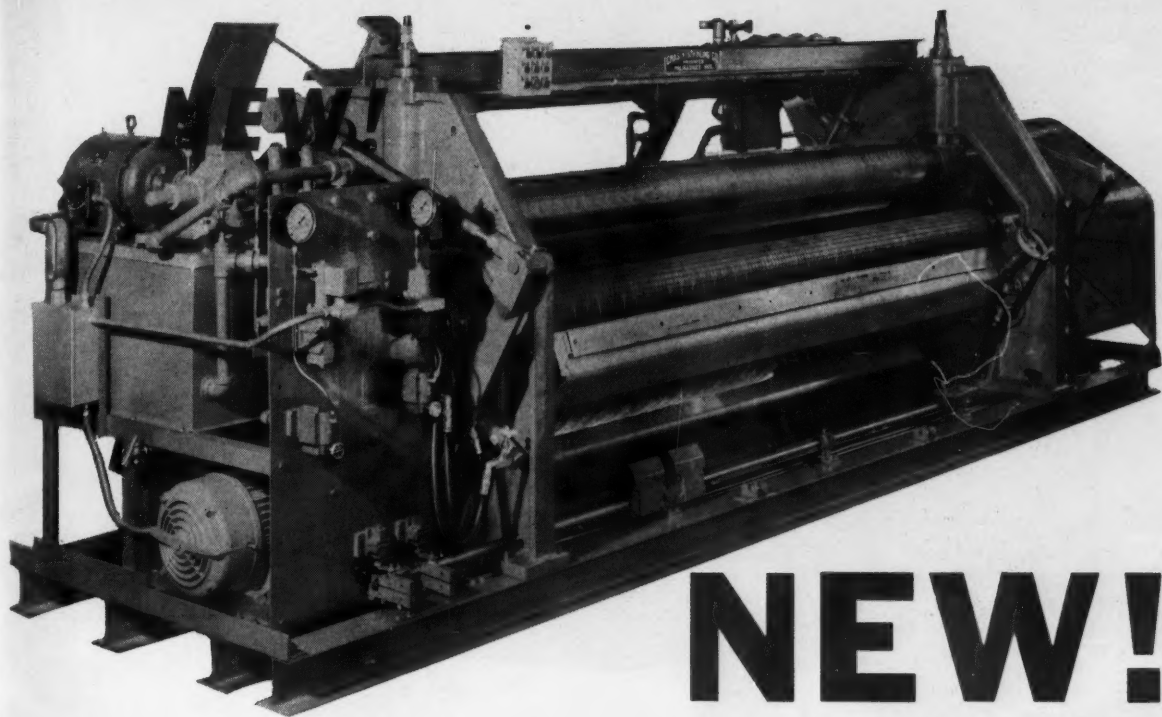
Designed primarily for smaller firms which have not developed multiple departmental divisions. Discusses uses of accounting in management, cost figuring, accounting for sales.

Price\$4.50

PORK OPERATIONS

A technical description of all pork operations from slaughtering through cutting, curing, smoking, and the processing of lard, casings and by-products. Institute of Meat Packing.

Price\$4.50

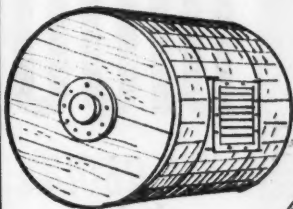


the greatest advance in hide handling machinery

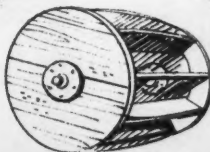
THE MOST
COMPLETE LINE OF
HIDE CURING
EQUIPMENT
FOR THE MEAT PACKING
AND TANNING INDUSTRY

The STEHLING hydraulic combination De-Manuring and Fleshing Machine has been accepted by the industry after years in development and months in practical operation. This machine handles the whole hide just as it comes from the killing floor. This is the *first* machine that completely removes both manure and flesh from hides in one speedy and effective operation. Packers can now ship clean, cured hides that retain workable softness at tremendous savings in freight and handling costs. Marvelous heavy duty design and construction throughout, plus safe, simple, trouble-free operation.

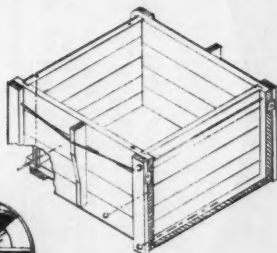
- Saves hide fleshings for rendering
- Permits curing of hides within 48 hours, thus reducing hide cellar space and inventories
- Simplifies grading because all hide impairments show up plainly



DRUM



PADDLE



VAT

CHAS. H. STEHLING CO.

1303 N. Fourth St.

Milwaukee 12, Wis. U.S.A.

Serving the Industry Since 1877

Buy Cattle Wearing the Big Red "D"

Another Exclusive Product and Service
from Your Veterinarian

JENSEN-SALSBERY
LABORATORIES, INC.
Kansas City, Missouri



is a patented product
produced by:

DIQUEL^{IZED}

*TO REDUCE SHRINK...
BEEF UP PROFITS*

DIQUEL

animal tranquilizer

Animal Tranquilizer Tested by Veterinary and Food Authorities for Safe Use 24 Hours before Slaughter!

CATTLE WEARING THE BIG RED "D" GIVE YOU MORE PROFIT BECAUSE:

- Diquelized cattle bleed better to give you less dark-cutting meat . . . remain calm before slaughter for more tender cuts!
- Diquelized cattle consistently produce higher grading . . . lessen buying guess work!
- Diquelized cattle are more docile, easier to handle . . . Diquel reduces mishaps and offers an important assist to more humane slaughter!
- Diquelized cattle load and ship better, show fewer bruises on the carcass and fewer scars on the hide!
- Diquelized cattle are safely tranquilized . . . no dangerous residue left in the carcass!

Diquelized cattle give you *extra profit* . . . often grade higher and yield better than your own buyer's estimates!

Here's an example: 56 head shipped 100 miles to Chicago . . . 28 were Diquelized . . . 28 were not. Latter group showed 21 lbs. average shrink against 8.3 lbs. for the Diquelized and graded 25 choice, 3 good against 28 choice for the Diquelized!

Results like these can mean plenty of extra profit for you! Be sure your buyers are on the lookout for Diquelized cattle wearing the BIG RED "D"—they're labeled "on the hoof" to give you extra profit "on the rail"!

**Instruct Your Buyers to Look for
the BIG RED "D" Label
on Cattle Now Coming to Market...**

**It's your buying guide to
"beefing up profits"!**

Write for case history reports.

another original



Made by JENSEN-SALSBERY LABORATORIES, Inc., Kansas City, Mo.

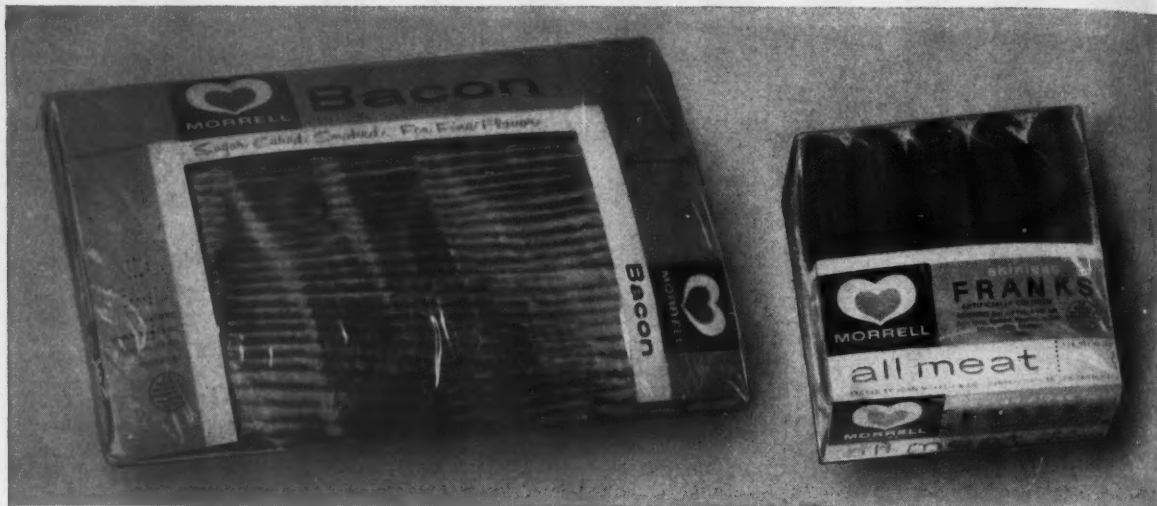
*Increasing
your profits
professionally*

Jen-Sal

product



Leading packers select Du Pont cellophane



for sparkling transparency, correct protection



and high-speed packaging

Leading packers like John Morrell & Co. are increasing the number of products they package in Du Pont cellophane. For no other packaging material offers meats such a combination of sales and production advantages.

Cellophane shows all the mouth-watering appeal of your meats . . . gives "tailored" protection . . . and shoppers like its smooth, "clean" feel. In addition, its static-free pickup and wide

heat-sealing range assure you of the utmost in efficient handling on today's high-speed equipment.

When selecting a material to meet your packaging requirements, consider *all* the advantages of cellophane. For complete details, contact your Du Pont Representative or Authorized Converter of Du Pont cellophane. E. I. du Pont de Nemours & Co. (Inc.), Film Dept., Wilmington 98, Delaware.

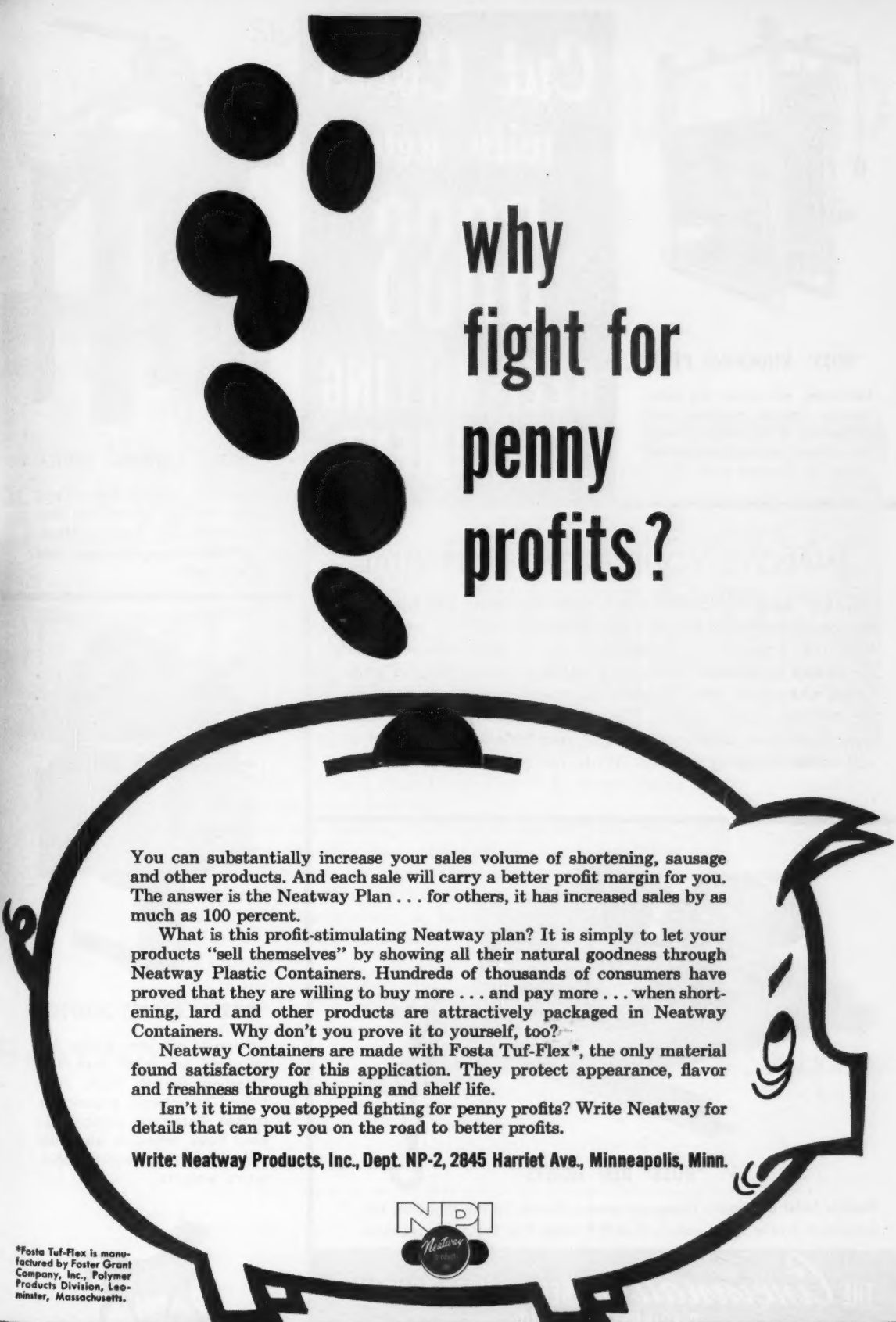
SPECIFY DU PONT cellophane by code designation when you order. LSAD and MSAD-86 are among the films tailored to meet specific needs of meat packaging.

DU PONT
cellophane



Better Things for Better Living . . . through Chemistry

Good packaging is good merchandising . . . the most effective packaging material is cellophane



why fight for penny profits?

You can substantially increase your sales volume of shortening, sausage and other products. And each sale will carry a better profit margin for you. The answer is the Neatway Plan . . . for others, it has increased sales by as much as 100 percent.

What is this profit-stimulating Neatway plan? It is simply to let your products "sell themselves" by showing all their natural goodness through Neatway Plastic Containers. Hundreds of thousands of consumers have proved that they are willing to buy more . . . and pay more . . . when shortening, lard and other products are attractively packaged in Neatway Containers. Why don't you prove it to yourself, too?

Neatway Containers are made with Fosta Tuf-Flex*, the only material found satisfactory for this application. They protect appearance, flavor and freshness through shipping and shelf life.

Isn't it time you stopped fighting for penny profits? Write Neatway for details that can put you on the road to better profits.

Write: Neatway Products, Inc., Dept. NP-2, 2845 Harriet Ave., Minneapolis, Minn.



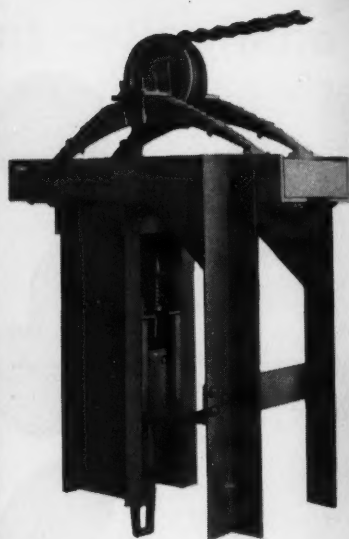
*Fosta Tuf-Flex is manufactured by Foster Grant Company, Inc., Polymer Products Division, Leominster, Massachusetts.



"BOSS" KNOCKING PENS

Increases efficiency by positioning animal properly and delivering it to hoisting location without manual assistance. Single or tandem units.

Cut Costs with new **BOSS** BEEF-KILLING EQUIPMENT

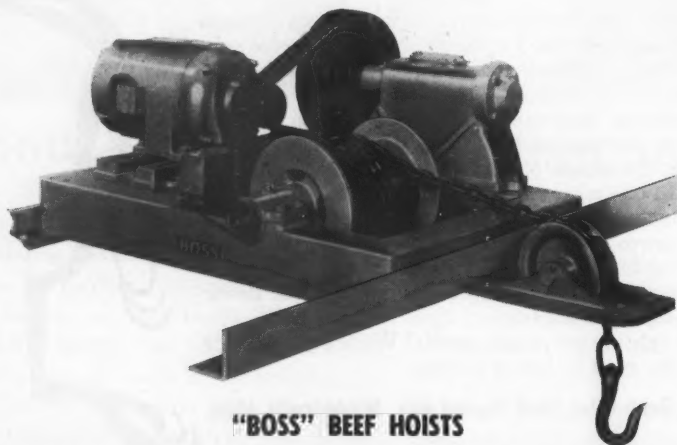


"BOSS" LANDING DEVICE

Automatic unit for smooth and sure transfer of animal from hoist to rail. Semi-elliptic springs add to efficiency and life of unit.

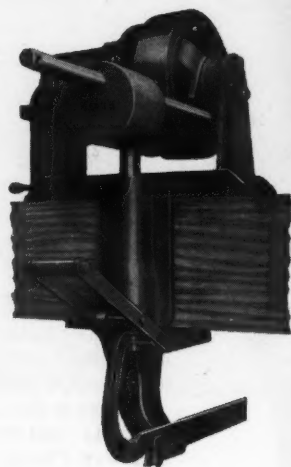
IMPROVE YOUR PROFIT-POTENTIAL

"BOSS" Beef Equipment cuts production costs and improves the profit-potential in beef slaughtering. "BOSS" units provide the smooth . . . continuous . . . safe movement of carcasses in volume with profit. Let experienced "BOSS" engineers show you how to gain increased volume and profits in existing floor space. Depending upon your particular operation and building, we will recommend either bed or rail cattle dressing systems. Write for complete information.



"BOSS" BEEF HOISTS

Electric hoist efficiently raises carcasses directly to the bleeding rail. Standard, brake type motors in 5 H.P. and 7½ H.P. are available.



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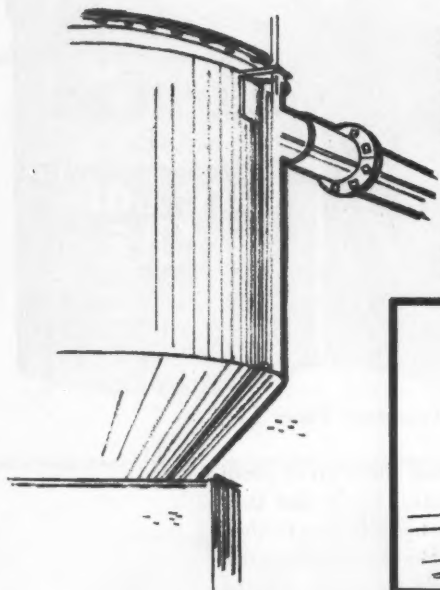
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SEALRIGHT CO., INC., FULTON, N. Y.		NP-2-59
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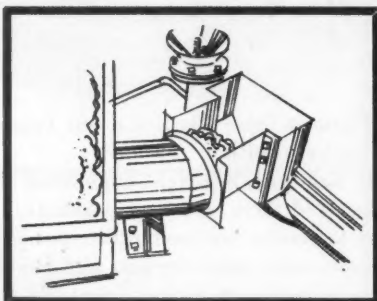
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LILY-TULIP

FEBRUARY 21, 1959

VOL. 140 No. 8

Keep 'Free Trade'

In a world in which international interchange sometimes seems to have deteriorated to the juvenile level of "I will," and "You won't," and, "I'll sock you," and "I'll hit you twice—brrrh," we can still find some last hope in the fact that single men and small groups—no matter how diverse they may be in nationality, color, creed or cultural background—can meet, understand and like each other.

As we have seen on a few occasions in recent years, this can even happen while the nations from which the individuals come are growling at each other.

International amity and understanding come about more easily, of course, when individuals and groups from two or more countries have a common tongue and share similar problems. It is not surprising that the U. S. meat packing industry was well represented at the recent meeting of the Meat Packers Council of Canada, and that Canadian meat processors regularly attend the conventions of American associations. A report on the Canadian meeting begins on page 24.

A lot of the same problems and opportunities exist on both sides of the border, and where there are differences due to environment and other factors they are usually interesting and thought-provoking.

We hope that "free trade" in ideas will always prevail between the packers of Canada and the United States. There has been quite a brisk import-export movement both ways in recent years and we are sure that all of the meat processors in both countries have derived some benefit from this kind of an exchange.

News and Views

Much-Heralded packer efforts to produce and market frozen consumer-packaged meats in the past few years have failed, in the opinion of retailers attending the management clinic on meat merchandising and operations sponsored by the National Association of Food Chains in Chicago this week. "We will have to take a new look at frozen meat," said Walter E. Fitzgibbon, senior meat consultant, The Kroger Co., Cincinnati, in summing up the consensus of the group. Fitzgibbon was chairman of the meat clinic, which was the first one held by the NAFC in three years. For frozen meat to succeed, and retailers would welcome this, he said, "the processor is going to have to step up the standard of quality and make it uniform. He can't use Cannery and Cutters." Packages with better visibility also are needed so the consumer can see what she is getting, Fitzgibbon continued, and the meat must be sold soon after it is processed, not frozen during periods of abundant supply and delivered several months later. High cost of the packaging and packaging labor also helped price frozen meat out of the market, Fitzgibbon said. Most of the 180 representatives of 80 firms who attended the clinic indicated that they handle less frozen meat today than they did three years ago, although a number said that they have acquired freezer cabinets that can be converted to handle the frozen product if and when it "arrives." (A panel of specialists at the 1955 American Meat Institute convention, reported in the NP of November 26, 1955, predicted that about 12 to 15 per cent of fresh meats sold retail would be prepackaged, quick-frozen in three to five years from that date, and one panel member thought the volume might be as high as 50 per cent by 1960.) The clinic also discussed the dual grading system for beef under consideration by the U. S. Department of Agriculture but came to no definite conclusion about the proposal to measure cutability, Fitzgibbon said.

Hides Will Be purchased by Japanese importers only on a selected basis beginning April 1, the Japan Hide Importers' Council has notified the Western States Meat Packers Association. The Japanese group feels that this will eliminate many of the complaints voiced to the U. S. hide survey team that visited the Orient last fall. Advantages of selling hides on a selected basis will be outlined during the WSMFA March 16-19 convention at the Statler-Hilton Hotel, Los Angeles, by H. Leland Jacobsmuhen of Arrow Meat Co., Cornelius, Ore., WSMFA chairman and a member of the three-man hide mission. He will address the hide session beginning at 9:30 a.m. on March 18.

The Nationwide meat purveying business of Pfaelzer Brothers, Inc., Chicago, will be purchased by Armour and Company, Chicago, the two firms announced this week. Operations will continue as Pfaelzer Brothers, division of Armour and Company, under the direction of the three Pfaelzer brothers, Monroe, Ellard and Leonard, who have been chairman, vice chairman and president, respectively, of the purveying firm. Headquarters of the Pfaelzer Brothers operation will continue at 939 W. 37th pl., Chicago, and the present staff of approximately 350 employees will be retained. The business of Illinois Packing Co., Chicago, which is controlled by the three Pfaelzer brothers, is not included in the transaction.

Another Management workshop conference has been scheduled by the National Association of Hotel and Restaurant Meat Purveyors for Saturday and Sunday, April 18 and 19, at the Bismarck Hotel, Chicago. Chairman of the event is Sam S. Stein of Grill Meats, Inc., Sandusky, O., who also was in charge of the association's first workshop last year.



FEW VACANT chairs were quickly filled as afternoon session on progress in curing, rendering, sausage processing and packaging began.

Meat Industry of Canada Convenes in Montreal

A FRIENDLY international border is only a stile, over which ideas and similar problems and their solutions can be carried both ways.

Although part of the 39th annual meeting of the Meat Packers Council of Canada, held February 9 to 11 in the Queen Elizabeth hotel at Montreal, dealt with topics of specific interest to Canadian meat packers and agriculture, a number of speakers discussed subjects of importance to packers on both sides of the border. Several representatives of the U. S. meat industry participated in the program with talks on operating, scientific and management phases of the business.

The new president of the Council is J. K. Carroll, manager of the St. Boniface plant of Swift Canadian Co., Ltd. He succeeds J. S. Whyte of The Whyte Packing Co., Ltd., Stratford, Ont. Three vice presidents also were elected. They are W. R. Carroll, vice president of Canada Packers, Ltd., Toronto; R. R. Furlong, vice president of Burns & Co., Ltd., Calgary, and J. O. Simpson, general manager of The First Co-operative Packers of Ontario, Ltd., Barrie. H. K. Leckie and E. S. Manning, both of the Council

staff at Toronto, were re-named secretary-treasurer and managing director, respectively.

Some of the more important talks are summarized here.

Progress in Rendering, Hide Curing and Waste Treatment by J. W. RUDELL, Canada Packers Limited

Packers who are wet rendering lard fail to consider the losses inherent in the method, Ruddell said. Up to 75 per cent of the raw material's protein may be lost in the tankwater, and up to 25 per cent may still be lost when the tankwater is concentrated. He noted that one plant for dry rendering lard was paid for within a year through salvaging the protein that formerly went down the drain.

Dry rendering of lard has the following drawbacks: a tendency to produce slightly darker fat; it is a batch process, and the residue generally is usable only in animal food.

Handling only fatty tissue, some 25 plants in the United States are using a new low-temperature continuous rendering process. Much of the fat is freed mechani-

COL. DOUGLAS S. HARKNESS, Canadian Minister of Agriculture, carves the annual dinner's honored guest, a stuffed porker, with an assist from the association's new president, J. K. Carroll (left), and the group's immediate past president, J. S. Whyte.

ASSOCIATION OFFICIALS and Canadian meat industry leaders with luncheon guest speaker, Charles B. Shuman, president of the American Farm Bureau Federation. Agriculturalist Shuman warned Canadians to beware of American-style farm price support.



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OFFICERS of the association: E. S. Manning, managing director; J. K. Carroll, Swift Canadian Co. Ltd., the new president; J. S. Whyte, Whyte Packing Co. Ltd., immediate past president; J. D. Small of J. M. Schneider Ltd., and W. R. Carroll, Canada Packers Ltd., vice presidents; H. K. Leckie, secretary-treasurer, and J. O. Simpson, First Co-operative Packers of Ontario, vice president.



SPEAKERS at the industry progress report session: Emerson D. Moran, consultant of Miami, Fla.; P. G. Welsh, manager of packaging development, Burns & Co. Ltd., Calgary; W. R. Carroll, session chairman and vice president of Canada Packers Ltd.; Dr. H. E. Robinson, director of laboratories, Swift & Company, and J. Ruddell, assistant, general superintendent, Canada Packers.

cally in grinding the material, which then is heated sufficiently to liquefy the lard so that it is separable from the tissue and water by centrifuging. The tissue residue is used for sausage or dog food production, Ruddell said.

Since the fat must be separated from the rind to obtain the most desirable cracklings, Canada Packers has developed a continuous derinding process in which the initial fine grinding of the tissue is performed (see the NP of June 28, 1958).

Canada Packers has found that the Rietz prebreaker gives good service in inedible rendering because of relatively low power consumption, minimum maintenance needs, no sharpening and rugged construction. Ruddell reported that promising results have been obtained in the form of improved quality and a shorter and more uniform cook by fine grinding inedible raw material. Increasing the paddle speed on the dry rendering cooker up to 37-38 rpm. increases productivity about 33 per cent over slower speeds. Ruddell recommends the use of end-point indicators to take the guesswork out of cooking.

The basket type centrifugal extractor can be used to remove fat from rendered material with a lower capital in-

vestment, less maintenance and higher yield when a normal level of bone is present. However, its use does require the breakdown of the large doughnut cakes into which the material is formed before it can be transported for grinding and bagging.

If daily production is 25 tons or greater, a new Belgian solvent extraction method can be used to reduce the grease content in cooked material to 0.5 per cent at an economical cost, Ruddell reported.

On blood drying he suggested that the paddle speeds should be increased, the clearance between paddles and shell held to a closer tolerance, and the raw blood should be fed to the dryer at hourly intervals. He noted the appearance of a new continuous vacuum rotary dryer using stainless steel balls to transfer heat and to prevent blood coagulation on the heating shell.

Ruddell evaluated the brine technique of curing hides as economically sound and predicted that it will continue to expand slowly. Fleshing the green hides with a Stehling unit has the following economic merits: 1) Fresh fleshings can be rendered into good tallow and meat scrap; 2) Removal of flesh and manure greatly reduces shipping charges; 3) A more uniform brine cure

LEFT PHOTO: Association staff member Dave Adams (center) chats with speakers S. C. Barry (left), director, production section, Canada Department of Agriculture, and J. Russell Ives, director

of the department of marketing, American Meat Institute, Chicago. **RIGHT:** Hotel photographer gets group at luncheon table in center to spread out and look at the lady for their picture.



can be obtained, and 4) Curing salt is utilized better.

Brine cured hides can be bundled for sale every day and the outside hide inspector may well be eliminated, Ruddell suggested.

Governmental authorities are increasing their pressure on industrial concerns to get them to clean up their wastes, according to Ruddell. Imposition of sewage surcharges based on analysis of plant waste will, in many cases, force packers and others to correct their practices.

Ruddell commented that most material should not be allowed to get into waste water. If blood, tankwater or manure is being "dumped," this is the first place to start corrective work. Separation of waste water carrying tissue and fat, from water bearing manure, etc., permits the reclamation of the former material with a vibrating screen.

Several centrifuges are available for concentrating sludge discharged by a drag line to about a 50 per cent solid content. Ruddell said that two developments that may prove useful in disposing of concentrated waste are the atomized suspension system developed by Dr. Gauvin of the Paper and Pulp Research Institute of Canada and the Zimmerman process. In the first process the thickened and pulverized sludge is sprayed through an atomizing nozzle into an electrically heated reactor. Moisture flashes off as superheated steam while the solids are burned to ash. Although electricity is used to preheat the reactor, burning the sludge provides heat to keep the reactor going. It may be feasible to derive power from the superheated steam.

Under the second system the organic solids are burned while suspended in water.

What's New in Sausage Manufacturing by E. D. MORAN, Miami, Fla.

A major packer is manufacturing frankfurts with a machine that receives emulsion at one end and discharges the ready-to-package links at the other, Moran reported. While these links are slightly irregular at their ends, a bit soft and lack the gloss of conventional skinless frankfurts, they are accepted as franks for labeling purposes. Other U. S. interests are developing an automatic sausage manufacturing machine, according to Moran.

The consultant reviewed some of the material handling layouts employed in plants equipped with the Mince Master, a high speed emulsifier.

In one establishment the ground meat is batched on a floor scale and shoveled onto a stainless steel mesh conveyor equipped with lugs for transporting the material to a mixer, into which prebagged dry ingredients and a metered amount of water are added. After mixing, the batch is dumped via a chute into the hopper of an emulsifier on the floor below. The first unit pumps the emulsion into a second mill which discharges into tubs in which the material is taken to the stuffers.

In a Texas plant, the meat is batched with a conveyor mounted on a floor scale in the fresh meat cooler. The conveyor transports the batch to the grinder located in the next room. The ground meat falls into a batch bucket which is lifted with a skip hoist into a mixer and combined with prebagged dry material and metered water. The mixed batch is discharged into a bucket with pouring spout and is hoisted and tipped into the first emulsifier that pumps into a second unit. The emulsion is discharged into slide bottom buckets for loading the stuffers. This plant uses a stiff emulsion and employs a 50-hp. motor on the first emulsifier and an 85-hp. on the second to produce it.

Moran commented that some plants use a conventional

chopper for the first emulsifying pass and a Mince Master equipped with a 1.2-mm. plate for the superfine cut.

One U. S. equipment house is said to have a horizontal emulsifier nearly ready for market. This unit could be mounted under the silent cutter or mixer for direct charging for those units.

Moran said that plants using slow-speed silent cutters must pregrind their meat, while those equipped with high-speed cutters can handle unground meat and the high-speed emulsifier will act as a strainer.

For the plant producing stiffish emulsion that does not flow freely into the high-speed emulsifier, one solution is to place all the dry ingredients, along with half the moisture, in a silent cutter and run the machine for 1 minute. The meat ingredients and the rest of the moisture are added as rapidly as possible and the machine is operated for 2.5 to 3.5 minutes. The product then is ready for further emulsification with either one or two high-speed units, depending upon the texture desired.

The use of high-speed emulsifiers has stimulated interest in quality control, according to Moran. A whole batch of material is committed, and is not subject to adjustment through addition of any ingredient during emulsification. Fortunately, there is available relatively inexpensive equipment for material assay, including the Steinlite unit for fat determination and apparatus for moisture determination.

If consumer acceptance of a sausage product is to be retained, the fat content must be relatively uniform. The color and eating characteristics of one bologna having 26 per cent fat and another having 34 per cent are markedly different. It is easy to develop several formulas which will have a fat content of 30 per cent. Once a house has established several formulas on a known fat basis, it can calculate the comparative costs of the raw materials for these in a few minutes and determine the most economical formula without jeopardizing quality standards, Moran said.

One plant had poor sales results with its pork sausage because the sales department had no confidence in its uniformity. The firm began to furnish the sales manager with a fat analysis on every batch produced and now is selling increasing tonnage of the sausage at a premium in a difficult market.

After the first advance in curing hams through stitch pumping, the artery pumping technique was developed to assure a rapid and more even distribution of the cure. Through the use of higher pressure and a combination of artery and stitch pumping, some processors now get immediate and complete distribution of cure within the ham. The pumped ham is placed in the smokehouse immediately, and while some feel that this technique fails to develop the proper flavor, color and texture, it does produce a ham for retail sale within three days of slaughter.

Processing yields are improved through the incorporation of phosphates which raise the pH of the meat, which accepts and holds more moisture. The use of phosphates has been helpful to both processors and consumers. The processor is able to sell as much processed meat as he cuts out in the fresh state, and the consumer gets a more palatable product.

Phosphates also retard bacterial discoloration of the cured meat, but do not overcome color fading caused by exposure to oxygen and accelerated by show case lighting in the retail outlet.

Another aid to color development and stability in

cured meat is ascorbic acid and its salts. Through addition of this material the cured meat pigment develops faster and a higher percentage of the pigment is in the desired form. After curing and processing, the residual ascorbic acid reacts as an antioxidant to protect the meat pigment from oxygen of the air which otherwise might change the color from a desirable red to a brownish shade. For maximum effectiveness ascorbic acid should be used with an oxygen impermeable film or package to prevent continued exposure of the cured meat to oxygen. Vacuum packaging is also an effective means of preventing the fading of cured meat.

To strengthen flavor in rapidly cured meat, which some consider to be too mild, numerous additives have been developed. Monosodium glutamate and hydrolyzed plant proteins are used for this purpose.

Mechanical means of injecting cure into bellies have greatly shortened the curing period for this product. A non-caloric sweetener (sodium cyclamate) is being offered as a substitute for sugar in curing with the claim that its use eliminates the danger of charring bacon in cooking since there is no sugar to caramelize.

The injection curing technique has been extended to include boned hams for canning and processing and industry suppliers are now working on an automatic cure injector for bone-in cuts, reports Dr. Robinson.

A technique for heating hams with infrared radiation and smoking with electrostatic precipitation was brought out in 1953. While belly smoking time was reduced to approximately 30 minutes, the process has not won commercial acceptance. Redesign of the equipment may overcome the problems and make this procedure acceptable, Dr. Robinson commented. Electrostatic smoking equipment is now being employed to impart a smoke flavor to canned hams.

Bacon slicing equipment has been improved. A slab is placed in the slicer and is not touched until the wrapped package is ready to be placed in a shipping container.

All this progress has improved the merchandising potentialities for cured smoked meats. Whereas a housewife formerly could buy only one type of ham, today she can purchase a regular ham, a ready-to-eat ham, a fully-cooked ham, a bone-in or boneless ham and canned hams of the shelf-stabilized or keep-under-refrigeration types; she can buy ham in chunk size or boiled ham that has been sliced and packaged, ready for consumer use.

Packaging Has Given New Opportunities For Meat Sales by P. G. WELSH, Burns & Co. Limited

Packaging has opened up new opportunities for the meat industry, as processed items that formerly were seasonal are now featured year-around in mass self-service displays. The growth of packaging has been coupled with the awakening of demand from consumers for foods which are convenient to handle, save time, are in proper portions and weights and minimize waste. Any meat item that is properly packaged can create an impulse to buy; if improperly packaged, it can create sales resistance, according to Welsh.

The following points are essential for good packaging to create consumer confidence:

- 1) The product must possess quality.
- 2) The proper packaging material for a given product should be chosen and applied correctly. If a product needs skin-tight film, it should be packed in such material. Labels should be neatly affixed. Customer flow in the modern supermarket is great and also speedy, and the buying decision is made in 10 seconds.
- 3) The package should carry effective copy. Brand and

product identification and cooking and/or opening instructions should be printed in easy-to-read type. Cooking instructions should be held to a minimum of words.

4) The packaging materials should be pretested and, if possible, so should the package as a container and as a selling tool.

Welsh held that continuation of the success of packaged meats will depend, in large part, on the appearance of the products, and that the flexible films are of great importance to the packer. He predicted expansion in the use of inert gases in sealed packages, and commented that a cling-tight package is not necessarily a vacuum unit.

Welsh suggested that in buying either an overwrapping machine or heat sealer, the packer should consider how many types of film the device can handle. He emphasized that good packaging cannot be bought cheaply, and that there are no short cuts to obtaining good results.

The Oscar Mayer & Co. policy of applying controls to procurement, production, pricing and sales stimulated a good deal of comment.

The new control program in procurement measures the value obtained. Under this program the hogs bought at 100 stations are identified by tattooing. As the hog carcasses leave the dressing floor, they are electronically weighed and graded. The dressed weights and grades, along with the identification numbers, are transferred to a tape which is fed to an electronic computer to determine the value of hogs from each buying station.

The equipment accumulates and prints the average yield of carcasses, the variation from standard yield, the distribution of the grades and weights of the carcasses, the loss in margin due to poor sorting by weight and the number and value of dead and crippled hogs. This summarized information is returned daily to the buyers and supervisors.

Recaps are made weekly and given to supervisors and the head buyer. Based on this information, Oscar Mayer directs its buying into areas where it is getting the best purchases and curtails it in others. If the firm is successful in its program, the farmer will receive prices in line with the actual value of his livestock, Mayer stated.

In the sales field, Oscar Mayer offers less product in a given market than it believes it can sell. Prices can be maintained when the sales force is able to sell more volume than is required of it. The market potential for an area is carefully determined and production is geared to this "vacuum" sales target. The sales effort in terms of specific products is planned for an accounting period and broken into weekly averages as to volume and budgeted margins. The budgeted targets are adjusted to keep in line with shifts in supply and sales opportunities.

Oscar Mayer uses the yardstick of Price List Adherence (PLA) to evaluate salesmen's performance. Salesmen receive a bonus for selling at list, but are prohibited from averaging their prices by selling one product above and another below. If a salesman is more than 0.125c per lb. below list, he is penalized. On the other hand, he is prohibited from charging more than the list since prices are established to produce optimum volume and margin and higher prices might reduce volume to an undesirable level. In one recent year PLA performance for all routes averaged 0.147c per lb. over list prices. This was offset by the lower prices obtained for a limited amount of substandard and distress product, so that the average realization for the year was nearly in line with the list.

No product is sold on consignment to any branch or

[Continued on page 37]

Wilson's First Quarter Net Was Better Than Same 'Good' 1958 Period - President

Wilson & Co., Inc., Chicago, had "somewhat better" domestic earnings



J. D. COONEY

in the first 1959 fiscal quarter ended January 31 than in the corresponding period a year earlier, James D. Cooney, president, told the annual meeting of shareholders this week. Although Wilson does not report quarterly earnings, Cooney noted that the company had "a good first quarter last year."

January of this year marked the 42nd consecutive month in which the company has operated profitably, he reported, indicating "some progress is being made in achieving a greater degree of earnings stability." Cooney said this increased stability is true throughout the meat business. He credited the progress to more adequate internal controls, a change in product line emphasis and the trend to more seasonable stability in live-stock supplies. The latter, he said, "promises to become an increasingly significant factor."

For example, Cooney pointed out, hog slaughter in the May-July period this year is likely to show only a moderate reduction from the November-January period just ended, while slaughter volume dropped 40 per cent between the two comparable periods ten years ago.

The Wilson president said he foresees great opportunities for the company both in its foreign operations and in its expansion of domestic markets. A growing world demand for meat is likely to center upon Argentina, Brazil, Australia and New Zealand, where the potential for expansion of production is greatest, he said. Wilson's studies point to major long-term opportunities in the foreign meat field that could spell a significant earnings potential for the company's investments there, he added. Cooney said there is greater likelihood of a moderate expansion of meat imports into the United States, rather than any shift to the export basis.

The national brand can be expected to continue as a definite part of the food business, Cooney said in reviewing changes in retail distribution over the past decade. Such a brand must be consistent in quality, dependable in supply, adequately promoted and



NEW HEAT-IN-BAG line of Wilson & Co. "Menu Pak" entrees has "fantastic" total potential, president James D. Cooney told stockholders. Firm will begin quantity distribution of electric heating units to institutional users of entrees late in March.

a good value to the consumer, he emphasized.

Discussing the company's new institutional line of "Menu-Pak" frozen meats packaged in boilable Mylar bags, Cooney said Wilson will begin quantity distribution late in March of small electric units for heating the products. The meals take about 10 minutes to prepare when the bags are boiled in water, but the new units, manufactured by Electronics Corp. of America, Cambridge, Mass., will save three to five minutes, he said. A small four-bag size is designed for restaurants and a 100-bag size will be introduced later for factory and other institutional kitchens serving the Wilson heat-in-bag products, Cooney disclosed.

Wilson plans to lease the units to food users without charge, obtaining its revenue from the sale of about 30 types of bagged food, including ham with raisin sauce, chicken a la king and sliced turkey in giblet gravy, Cooney explained. Eventually, he said, the line will be extended to the consumer market. The total potential is "fantastic," he declared.

Wilson is planning capital expenditures of about \$4,000,000 in the current year, compared to \$2,800,000 in 1958, Cooney said in an interview after the stockholders' meeting.

Sanitation-Maintenance

Under the sponsorship of the Institute of Sanitation Management, the fourth annual Industrial & Building Sanitation-Maintenance Show and Conference will be held September 22-24 at the New York Trade Show Building and the New Yorker Hotel in New York City.

Pacific Coast Renderers Elect; Assay New Seaway

Kenneth E. Reinhart of Kings-Tulare Tallow Works, Hanford, Calif., was elected president of the Pacific Coast Renderers Association at the group's annual convention in San Francisco. Joseph Firpo of Stockton Tallow Works, Stockton, Calif., was named vice president, and Nels A. Hamberg of Peterson Tallow Co., Inc., Emeryville, Calif., was re-elected secretary-treasurer.

In addition to Reinhart and Firpo, members of the newly-elected board of directors are: Robert J. Young, Gordon Young, Ltd., Vancouver, B.C.; Joseph Babka, Western California Products Co., San Francisco; John H. Haugh, Tucson Tallow Co., Tucson, Ariz.; Lloyd Hygelund, Crown By-Products Co., Inc., San Jose, Calif.; Victor Brunetti, Royal Tallow & Soap Co., Inc., San Francisco; Frank Schultz, Baker Rendering Co., Los Angeles, and Clarence Howell, California Rendering Co., Ltd., also situated in Los Angeles.

The opening of the St. Lawrence Seaway in May-June of 1959 will have great significance for renderers in the United States, convention-goers were informed by Victor Brunetti, chairman of the association's committee on freight rates.

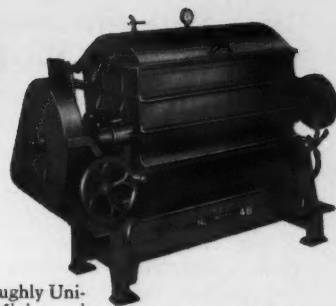
Opening of the seaway will enable large cargo vessels to enter and leave the Great Lakes eight months a year, with year-round service to Montreal, now closed from November to April, Brunetti pointed out.

"It means direct service from Chicago, Cleveland, Buffalo and other points of loading on the Great Lakes to Europe, the Mediterranean, Middle East and Africa," he said. "It means that tallow and grease produced east of the Rockies, west of the Appalachians and north of the Mason-Dixon Line to the Canadian border will no longer be land-locked with high freight rates to Atlantic and Gulf ports for export."

The traditional price differentials between Chicago, New York and New Orleans undoubtedly will be rearranged by the seaway's opening, Brunetti told the group. "It appears likely that the present difference of $\frac{1}{2}$ c to $\frac{3}{4}$ c per pound will narrow to $\frac{1}{4}$ c," he said. "We can only hope that the new competition of midwest tallow and grease in the world markets will not depress prices at New York and the Gulf. If it should, we will suffer some backwash here on the Pacific Coast. By the end of 1959, we should be able to see the full impact of the seaway on the tallow market."

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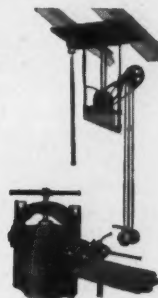
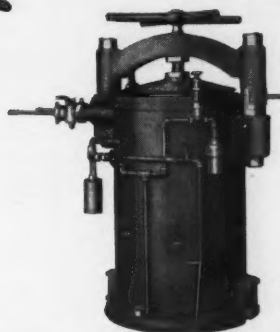
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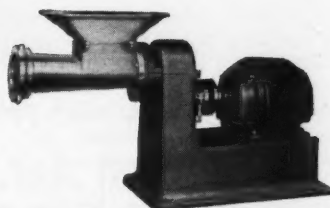
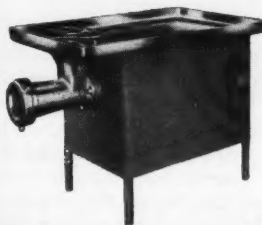


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Saves You Money on Maintenance and Labor.

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Three State Associations, Two Accounting Groups to Meet Along with NIMPA Division at Houston, Tex.

Meetings of three state associations of meat packers have been scheduled for 8 a.m. Friday, February 27, at the Shamrock Hilton Hotel, Houston, Tex., preceding the two-day annual meeting of the southwest division of the National Independent Meat Packers Association. Presidents of the state groups then will be the first speakers on the NIMPA program, beginning at 9:30 a.m. Division vice president D. J. (Bill) Twedell, Houston Packing Co., Houston, will preside at the NIMPA meeting.

Presenting a report from the state associations will be: W. F. Dixon, Dixon Packing Co., Houston, Texas Independent Meat Packers Association; Henry Brown, Western Meat Packers, Inc., Little Rock, Ark., Arkansas Independent Meat Packers Association, and Ray Turvey, Turvey Packing Co., Blackwell, Okla., Oklahoma Independent Meat Packers Association. Chris E. Finkbeiner of Little Rock Packing Co., Little Rock, honorary chairman of the NIMPA board, will serve as moderator.

Next will be a "Report from Washington and the Nation" by NIMPA president T. H. Broecker, The Klarer Co., Louisville; Edwin H. Pewett, NIMPA general counsel, and John A. Killick, NIMPA executive secretary. Also on the Friday morning program will be a talk on "Pension and Profit-Sharing Plans for the Independent Packer" by Walter J. Hodes of Eugene M. Klein and Associates, coordinator of the NIMPA plan, and a discussion of "Automation and You: How Far Away?" by Dr. Roy E. Morse, director of the department of food science at Rutgers University, New Brunswick, N. J.

A business meeting and election of officers at 2 p.m. will open the Friday afternoon program, which will feature presentations by two groups of guest speakers. "Bringing the Meat Team Closer Together" will be the topic of Kroger Co. executives Melvin Schulenburg, meat merchandising manager of the Arkansas division, and John Stull of the meat promotion division, sales department, and two representatives of Henke-Pillot Stores, Houston.

"Our Best Customers—Independent Meat Packers" is the title of a panel discussion to be presented by a group of livestock auction market operators, with C. T. (Tad) Sanders, executive secretary of the National Association of Livestock Auction Markets, Kansas City, Mo., as moderator.

Panel members will be NALAM president J. W. Marvel of Marvel

Sales Co., Webster City, Ia.; Cecil Ward, Gainesville Livestock Auction Co., Gainesville, Tex.; Earl Jennings, Jennings Stockyards, Baton Rouge, La., past president of the Louisiana Livestock Auction Association; C. D.

(Doc) McEver, Austin Stockyards Co., Austin, Tex., president of the Texas Livestock Auction Association; Irvin de Cordova, Groesbeck Commission Co., Groesbeck, Tex., and W. H. (Billy) Bode, El Campo Livestock Commission Co., El Campo, Tex. De Cordova is vice president and Bode is a director of the Texas Livestock

NP Adopts Speedy Communication System

THE NATIONAL PROVISIONER, INC., is the first meat industry subscriber in Chicago to Western Union's Telex service—an automatic customer-to-customer telegraph service. Telex will be used primarily by the NP for instantaneous communication with the firm's New York office, and will play a part in insuring the availability of closing market prices on meat and by-products to the eastern office.

Telex is only one of several communication aids the PROVISIONER may adopt in making information gathered by its DAILY MARKET AND NEWS SERVICE available more quickly and easily to subscribers.

Telex was recently inaugurated in Chicago as the first step in the coast-to-coast extension of Western Union's system linking Chicago and New York City, as well as 24 Canadian cities, in a direct and instantaneous

INAUGURATION
ceremony of Western Union's Telex service at Chicago is attended by Lester I. Norton, president of The National Provisioner, Inc. (left), who is shown with G. P. Little, general manager of the Lake division, Western Union Telegraph Co., Chicago, examining equipment operated by Mary Joy.



service. Subscribers can dial correspondents 24 hours a day for instant, automatic, two-way telegraphic communication at special time-distance rates.

Telex works like this: Each subscriber is supplied with a page teleprinter, automatic dial and automatic answer-back equipment. For direct, written communication with another subscriber, the user simply presses a "start" button and dials the desired number. Telex prints the message automatically in page form, even if the called party is absent, and holds it for later attention. A call can be made early in the day before the distant subscriber's office is open. Similarly, a Telex subscriber in Chicago can transmit a message at 5 p.m. or later, his time, and have it in the New York subscriber's office at opening the next day.

No addressee, signatures or message preambles are required in Telex service. Plain language, abbreviations, code, cipher, word or character spacings may be used in any combination. Users can condense and abbreviate words to save time and reduce costs. Transmission speed is at the rate of 65 words a minute.

The speed of connection with distant subscribers by Telex is said to result from direct dialing between subscribers with no intervening manual operation. The connection is made virtually at the instant the last digit of the subscriber's number is dialed.

PLAT PACKING CO. PARTNER
JOE LOMBARDI Says:



"THE EXTRA PROFITS I MAKE WITH CRYOVAC

HELP TO PUT ME IN THIS PICTURE! Our customers claim that the flavor of fresh beef, aged in the vacuum protection of CRYOVAC Bags, beats the taste of meat aged in free air." Adds co-owner Plat Jacovette, "Since we started using CRYOVAC Bags on our fresh meat, sales are up 20% — and still climbing!"

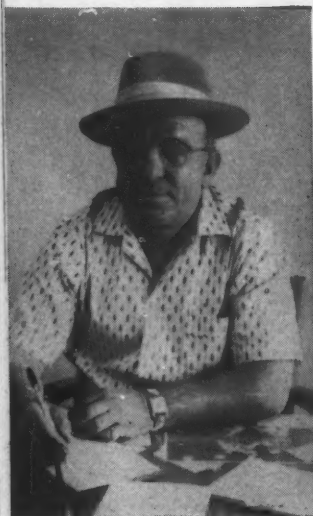
W. R. GRACE & CO.

CRYOVAC

CRYOVAC Division, Cambridge 40, Mass. In Canada: 2365 Dixie Rd., Port Credit, Ontario

The Plat Packing - Cryovac Story:

A PARTNERSHIP IN PROGRESS



Plat Jacovette



Joe Lombardi

BACKGROUND — Established in 1946, Plat Packing Company of Denver is already nationally known as a purveyor of fine red meats to restaurants and hotels. Plat's reputation is built on quality, uniformity, and personal service. Partners Plat Jacovette and Joe Lombardi literally tailor each order to the customer's specifications. Joe personally inspects each order before shipment.

OPPORTUNITY — With a background like this one, it was only natural that Plat should pioneer the use of CRYOVAC in its area. For many years, both Joe and Plat had been concerned about shrink and trim losses in fresh beef, as well as aging, storage, and inventory problems. When CRYOVAC came to Plat Packing with a product that promised a solution, both partners were enthusiastic from the start. To find out whether CRYOVAC lived up to its billing — and whether it would be accepted by their customers — they decided on a limited test program. Their customers agreed to cooperate 100%.



MARKET TEST — So Plat Packing set up a compact, efficient fresh-red production line. Boning, cutting, and trimming were done in a straight line leading to the CRYOVAC Unit where cuts were bagged, vacuumized on a CW-C machine, shrunk in an SS-G tunnel, and boxed in cartons bearing the "Plat-Pak" trade name. They were then held in cooler racks, visually inspected, and shipped when needed.

RESULTS — Joe and Plat were so pleased with the results of their test that they made beef in CRYOVAC a regular part of their line. Now — two years later — it's the fastest-growing segment of their business.

Plat's customers are happy with CRYOVAC because it solves their inventory problem, especially where cooling space is limited. They prefer aging in CRYOVAC to the old free-air method. And, of course, they're happy with the extra profits CRYOVAC makes possible by eliminating shrink and trim loss.

Plat Packing is happy, too. With a big, easy-to-store inventory of red meat, their production problems are over. Best of all, CRYOVAC has attracted more business from old customers — and a number of brand-new accounts. Since they put in CRYOVAC, total business is up 20% . . . and still climbing!



AFTER INSPECTION and boxing, meat is neatly stored on racks in aging cooler. Method saves cooler space over old aging process, and provides perfect aging with no spoilage problem.

PLAT'S PARTNER-IN-PROGRESS — Charles D. Evans, Navy veteran of World War II, is one of CRYOVAC's nationwide corps of meat-packing experts. He started in the grocery business and went on to spend six years with one of the nation's large packing houses before coming to CRYOVAC in 1957. This is typical of the "know how" you get from your CRYOVAC man. He teams up to help you build a better profit.

YOUR PROFIT OPPORTUNITY is here with fresh meat in CRYOVAC! Get the full story on Plat Packing Company . . . find out how CRYOVAC's unique Profit Package Program can build your business and your extra profits. Write Manager, Marketing Department, CRYOVAC Division, W. R. Grace & Co., Cambridge 40, Massachusetts.

CRYOVAC

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Auction Association. The panel members will discuss such subjects as livestock weighing methods and procedure, extension of credit to packers by auctions, and relationships between packer-buyer and auction market, auction sales and direct sales and auction markets and livestock dealers.

Fred Sharpe, NIMPA director of sales training, will present a program aimed at the small independent packer at 9 a.m. Saturday, under the heading, "It's a 'Sell' Out!"

A joint meeting of the southwest and midwest divisions of the NIMPA Accounting Conference is scheduled for 10 a.m. Saturday, with Alfred C. Gannon, general manager of Gooch Packing Co., Abilene, Tex., as chairman pro tem, and Dr. Jarvis E. Miller, department of agricultural economics and sociology, Texas A & M, College Station, Tex., as coordinator.

Gannon will open the program with the question, "Why Determine Cost?" Jack Carney, Weiland Packing Co., Phoenixville, Pa., national president of the NIMPA Accounting Conference, will tell how "Small Packers Can Control Labor Cost," and four directors of the NIMPA Accounting Conference will discuss two subjects, "Methods of Pro-Rating Overhead" and "Determining Package Unit Costs." The speakers will be Karl Drowatzky, Turvey Packing Co.; William E. Graham, Oklahoma Packing Co., Oklahoma City; Joseph E. Skram, Seitz Packing Co., St. Joseph, Mo., and Ernest Ganter, Heil Packing Co., St. Louis. Dr. Miller will summarize.

A cocktail party and reception will be given by the Meat Industry Supply and Equipment Association Friday.

Higher Net, Record Sales Reported by Mickelberry's

Net income of Mickelberry's Food Products Co., Chicago, and subsidiaries rose to \$534,590, or \$1.73 a share, in the 53-week fiscal year ended January 3, 1959, compared with \$383,338, or \$1.39 a share, in the previous 52-week year, and dollar sales reached a record high, R. R. Laidley, president, said in the annual report to stockholders. The 1958 sales of \$25,320,659 represent a 35 per cent increase over 1957's \$18,749,739.

"About half of this increase was due to the acquisition of two new subsidiaries early in the year, higher average meat prices and the fact that 1958 was a 53-week year," Laidley explained. "Aside from these factors, however, we had gains in our sales tonnage on both meat and cookies."

The new subsidiaries are Fancy Frozen Foods, Inc., Milwaukee, and

a biscuit company in Dearborn, Mich. Fancy Frozen Foods "provides an entry into a related, yet entirely different, food field, including the large institutional market," Laidley said. "Both companies can be made a nucleus for considerable expansion and diversification."

Mickelberry's invested more than \$450,000 in plant and equipment during 1958, the president said. "Inventories and receivables increased because of added volume but are in the best shape of our history. Ratio of sales to inventory was 37 to 1, which represents a turn-over of inventory every one and one-half weeks."

Maine Packer Association Renames Roy as President

Robert F. Roy of Oxford Provisions, Norway, Me., was re-elected president of the Maine Independent Meat Packers Association at the organization's second annual meeting in Portland.

All other officers also were renamed. They are: first vice president, Vincent Kirschner, Joseph Kirschner Co., Augusta; second vice president, Thomas Rice, C. H. Rice Co., Bangor, and secretary-treasurer, Hugh M. Stearns, B. D. Stearns, Inc., Portland.

Standing committee chairmen appointed by the president are: sausage, Charles Rice, C. H. Rice Co.; slaughter, Richard Ballard, Augusta Abattoir; legislative, Roger Stearns, Stearns Packing Co., Auburn, and membership, David Jordan, John Kerr & Son, Portland.

A schedule of five meetings was announced. Kirschner is to be chairman of a "ladies night" meeting in Augusta in March; Tom Rice will be in charge of a May meeting in Bangor, and Joseph C. (Chet) Jordan of Jordan's Ready-to-Eat Meats, Inc., Portland, will be chairman of a Portland meeting in July. Roger Stearns was named chairman of the October convention, and Merton Rowe will be in charge of a December meeting in Augusta.

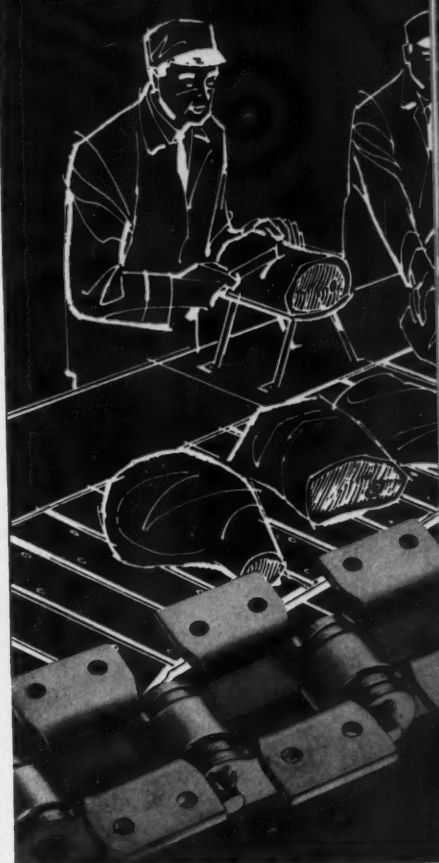
QM Associates to Meet

The 1959 annual meeting of Research and Development Associates Food and Container Institute has been set for March 31 through April 2 at the Hotel Statler, Washington, D. C., the organization announced.

The group is a non-profit organization of food and container industry representatives who work with Quartermaster Corps scientists in developing foods and containers for the armed forces. Clarence K. Wiesman, general manager of quality control and food research at Armour and Company, Chicago, is president.

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3 TO 4 TIMES LONGER LIFE



Your processing conveyors not only last longer with Rex Chabelco Steel Chains; they run smoother, are easier to keep clean and cost less to maintain. Each part is precision-made according to strict specifications dictated by packing plant requirements. Maximum fatigue strength, wear resistance assured by exclusive CHAIN Belt manufacturing techniques. Call your Rex Distributor, or mail the coupon.

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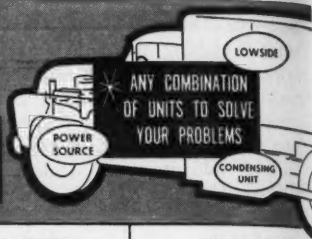
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KOLD-HOLD® TRUCK REFRIGERATION



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packaged condensing unit

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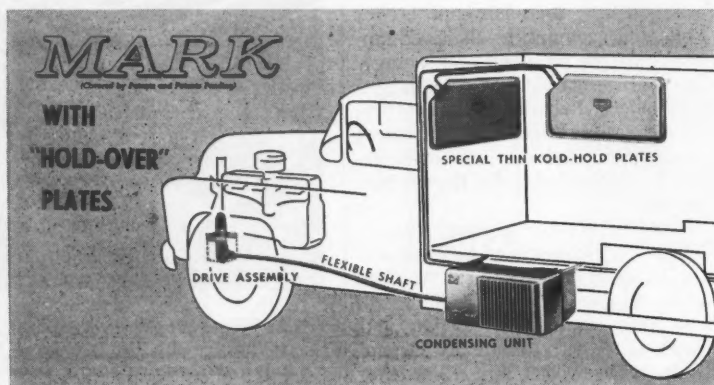
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quick action and hold-over

FIELD-PROVEN DEPENDABILITY you can count on!

The performance records of thousands of KOLD-HOLD units in service are proof of the superiority of truck refrigeration systems tailored to specific jobs. Rugged durability built into each component of a KOLD-HOLD system plus a complete line of drives, condensing units and low sides from which to choose the right equipment pays off in more refrigeration and less maintenance.

KOLD-HOLD equipment is backed by a full year warranty against defects in material or workmanship . . . further assurance that when you invest in KOLD-HOLD refrigeration you can be sure of all the refrigeration you need, every day that your truck is in service.

The KOLD-HOLD man in your area will be happy to help plan for better product protection and profits through KOLD-HOLD refrigeration. Call on him.

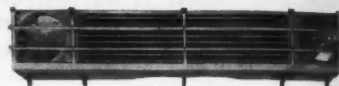


This is one of the many systems available in the complete KOLD-HOLD line. It is recommended for meat, milk, ice cube, frozen food and ice cream trucks or any trucks which require body temperatures from -10° to $+60^{\circ}$.

Power is transmitted from the truck engine through a heavy duty flexible shaft and cushioning electric clutch to the condensing unit. This method of power transmission, proved in many automotive applications, is simple and trouble-free. It provides top efficiency with minimum maintenance.

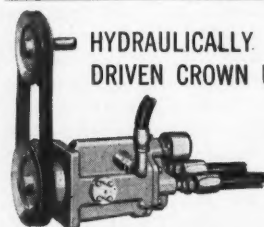
The MARK condensing unit features exceptionally high efficiency, rugged durability and economical maintenance. Design and construction features include: "swing down design" which exposes operating parts for servicing; inherently protected motor prevents motor burn-up and has advantage of automatic reset in case of motor "cutouts"; rubber-mounted heavy-duty jackshaft with heavy duty ball bearings; rugged aircraft type frame construction; corrosion resistant finish; and totally enclosed unit construction.

KOLD-HOLD "hold-over" plates are combined with the MARK condensing unit in this system to make it ideal for relatively short routes with frequent stops. These streamlined plates give maximum refrigeration through full eutectic capacity and extremely effective air flow. Internal fins spread heat absorption qualities over the entire surface areas of both sides of the plates. Patented perimeter freezing permits complete filling of the plates without danger of strain on the seams during freezing.



LOW-TEMP BLOWER

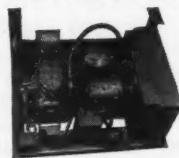
The advanced design of the KOLD-HOLD SUPER "50" Blower offers important advantages over conventional types of blowers. Its "Ribbon" design gives more load and aisle space. The two fans are positioned to direct the air around the load to envelop your product in a protective blanket of cold. The SUPER "50" represents the ultimate in load protection for truck bodies.



HYDRAULICALLY DRIVEN CROWN UNITS

The CROWN hydraulic system drives the condensing unit at a constant speed. This provides constant load protection at engine idling speeds as well as on the road. Power is derived from the truck engine and transmitted through a constant volume hydraulic pump to a hydraulic motor which drives the condensing unit.

PACKAGED CONDENSING UNIT



This KOLD-HOLD unit is a complete high-side ready for installation and use in freezing "hold-over" plates. It features

easy installation and servicing. Plugs into electrical outlet to freeze plates in truck on "stand-by" or over night.

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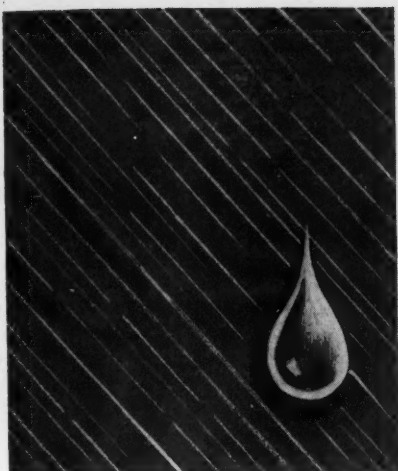
KOLD-HOLD®

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Tranter Manufacturing, Inc.

200 E. Hazel St.

Lansing 9, Michigan



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...*"Come Rain or Come Shine"*

● NEITHER TEMPERATURE NOR HUMIDITY have any effect on S-1097 WESTPHALIA CURE and its consistent ability to produce unvarying color and flavor. S-1097 WESTPHALIA CURE with Silica Gel (Pat. Pend.) maintains the proper percentage of nitrite. That's why it is dependably stable and the results meet your most exacting requirements.

In addition to the benefits of consistent curing, it is free-flowing and non-caking. No chunks, no lumps, no chisel needed to get S-1097 out of the drum.



S-1097
WESTPHALIA
CURE

with Silica Gel (Pat. Pend.)

For a generous introductory offer, just attach the page to your letterhead, NO OBLIGATION



THE BALTIMORE SPICE COMPANY

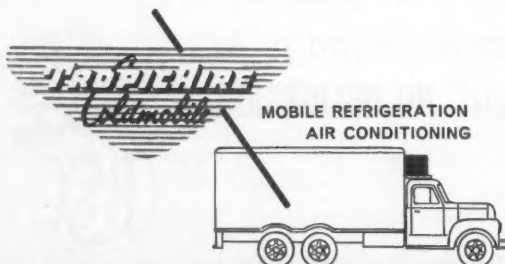
Baltimore 2, Maryland, U.S.A.

A reefer to FIT the job...
Lasting dependability...
Maximum Operating economy...



**FIRST IN PROVEN
 DIESEL POWERED
 MOBILE REFRIGERATION**

To packer, wholesaler or dealer, the advantages of TropicAire-Coldmobile reefer equipment are multiple. First, it's *Requirement Rated*: there's a TropicAire-Coldmobile unit to *fit* the job, whether you're transporting refrigerated carcasses or solidly frozen packaged meat. For heavy-duty trailer service, you have a choice of *road-proven diesel power*, as well as gasoline or LP. Truck units are belt-driven or hydraulic powered. Can't be beat for operating economy and low-cost, easy servicing. Write or call for detailed information.



DIESEL POWERED TRAILER UNITS

MODEL NO.	NOMINAL REFRIGERATION CAPACITY	CONTROLLED TEMPERATURE RANGE	POWER OR FUEL
129D5A	5 tons	70° to -20°F	DIESEL No. 2
129D8A	8 tons	70° to -20°F	DIESEL No. 2

GASOLINE or LP-POWERED TRAILER UNITS

69G5A	5 tons	70° to -20°F	GASOLINE-LP
91G5A	5 tons	70° to -20°F	GASOLINE-LP
91G8A	8 tons	70° to -20°F	GASOLINE-LP
TR20F	2 tons	45° to 35°F	GASOLINE-LP

TRUCK UNITS

BN-100	1 ton	45° to 35°F	BELT DRIVE
BNE*-100	1 ton	45° to 35°F	BELT DRIVE & ELEC. STANDBY
HN-200	2 tons	50° to 20°F	HYDRAULIC
HNE*-200	2 tons	50° to 20°F	HYDRAULIC & ELECTRIC
HN-300	3 tons	50° to 0°F	HYDRAULIC
HNE*-300	3 tons	50° to 0°F	HYDRAULIC & ELECTRIC

*Split Units and Condensing Units for Plate applications also available.

McGraw-Edison Company, TropicAire Division, 5201 W. 65th St., Chicago 38, Illinois

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Meat Packers Council of Canada Convenes .

[Continued from page 27]

plant sales unit. Branches order product as needed. Salesmen cannot be expected to maintain list prices when volume takes precedence over margins, Mayer declared.

In production, the quality control program is followed rigorously and product failing to meet standards must be rejected. Overfills and underfills in packaging are confined within very narrow limits.

Production, packaging and sales effort must be supported with quality advertising to let the consumer know about the product and its characteristics, according to Mayer. Profits do not happen; they are engineered by top management. At Oscar Mayer, in order to synchronize the work of production and procurement with sales, the heads of these two main departments report to one man who coordinates and is the final authority on the volume produced and the margins sought.

**Progress in
Livestock
Production
by
S. C. BARRY,
Canada
Department of
Agriculture**

The big stimulus for efficiency in animal production has come from the competition of the broiler industry and livestock men are beginning to follow some of the techniques proved in the broiler field. The hog and chicken are similar biologically. While the swine industry lacks "hatcheries," a number of producers now turn out 1,000 hogs per year and some produce 5,000 per year. The operators are interested in genetics and nutrition and are turning to the breeding of crosses to get hybrid vigor.

Berry said that in Iowa State College experiment crosses have averaged 41 per cent greater weight per litter at 154 days than the purebred litters from the parents used in the crosses. In similar tests at the University of Alberta, the Lacombe Yorkshire crosses have made better records for daily gain, age at market weight and feed consumption per pound of gain than purebred Yorkshires.

Pigs are being weaned faster. One large operator weans his pigs at three weeks, allowing them to gain faster and freeing the sows earlier for reproduction. Some Ontario operators specialize in producing weanling pigs and others finish them to market age. Specialized pig production will be accelerated with the perfection of artificial insemination. The practice is already in use in England, and only the resolution of a few minor details is needed to make it commercially practical in Canada.

Barry declared that the nutritionally correct and economical weight for the hog must be determined. After a certain body size is reached, much of the food intake is devoted to body maintenance. Chickens require 2.5 lbs. of feed per pound of gain up to 3 to 4 lbs., but thereafter 4 lbs. of feed is required per pound of gain. Heavy chickens are nutritionally uneconomical. Similar work

should be done with hogs to find the break-even point in terms of grain input, Barry asserted.

Artificial insemination is being used in dairy herds to produce meaty vealers when the calves are not needed for herd replacement. The practice is also stimulating performance testing in beef herds. On the Miner Ranch in Saskatchewan, range herd cows have been bred by artificial insemination from performance-tested bulls.

**U.S. Livestock
Industry Is
Changing
by
J. R. IVES
of American
Meat Institute**

Foremost among the changes taking place in the livestock and meat industry in the United States is the gradual shrinkage in the number of farms producing livestock. During 1954, the latest year for which figures are available, hogs were raised on 2,400,000 farms against 3,600,000 in 1925. In the same period cattle units declined to 3,700,000 from 5,400,000, and dairy farms to 2,900,000 from 4,600,000.

Apart from the effect of mechanization and higher capital requirements, part of this decline in livestock units is directly attributable to competition of the government grain loan programs. The number of cash grain farmers in Iowa rose from 13 per cent in 1950 to 21 per cent in 1954.

While livestock farms are fewer, they are also generally more efficient. For example, the number of pigs saved per litter is now above seven as against 5.3 in 1924. During the same period the nation's calf crop has risen from 74 per cent of the cows two years old and over, to 87 per cent last year. Iowa master swine producers in 1958 saved 9.8 pigs per litter and swine research workers say that the 17-pig litter is physiologically possible.

The quality of livestock is improving. Thirty swine testing stations are in operation and about 25 per cent of hogs being raised are of the meat type.

The terminal market has declined from its position of prominence and about 40 per cent of the hogs, 70 per cent of the cattle and 45 per cent of the lambs are marketed through them. Ives said that as animal production becomes more scientific, the producers will seek markets that provide the best opportunity for price differentiation on a quality basis.

He said that the AMI effort to stimulate hog buying by grade as well as weight has been effective and is moving forward, even though it has been found that fat back thickness and carcass length are not in full correlation with meatiness and yield of lean cuts.

While there has been an expansion in the number of packing plants, and decentralization of these units, the total number of retail stores has been shrinking and supermarkets have been growing in size and number. About 1,700 new supermarkets were added in 1957, even though there was a net loss in retail store numbers of 11,000, Ives stated.

U. S. meat consumption in 1959 will probably be about 156 lbs. per person—4 lbs. more than in 1958;

HEAD TABLE at annual dinner was occupied by R. S. Munn, Burns & Co. Ltd., Calgary; Col. Douglas S. Harkness, Canadian Minister of Agriculture, Ottawa; J. S. Whyte, Whyte Packing Co. Ltd.; J. K. Carroll, Swift Canadian Co. Ltd.; W. R. Carroll, Canada Packers Ltd., and J. O. Simpson, The First Co-operative Packers of Ontario, Ltd., who posed for NP.



veal and lamb consumption will not differ greatly from 1958, but beef eating will decline slightly and pork consumption per capita will be around 9 per cent larger. As in 1958, this year's beef supply will include less processing meat, which will probably mean that the U. S. will continue to be an attractive market for some of the meat produced in foreign countries.

**Canadians
Like Leaner
Kind of Beef**
by
L. E. DRAYTON,
Department of
Agriculture

Meat eating habits in Canada are pretty much in line with those in the United States. The Canadians are basically beef and pork eaters and do not particularly care for lamb which accounts for less than 2 per cent of total meat consumption. Per capita consumption of meat in Canada has increased about 1 lb. per year

for the past 25 years, Dr. Drayton said.

Canned meat consumption has increased three-fold since 1930. Canadians in 1957 ate 74.8 lbs. of beef; 9 lbs. of veal; 46.2 lbs. of pork; 2.7 lbs. of lamb and mutton; 4.6 lbs. of canned meat, and 5.2 lbs. of offal for a total of 142.5 lbs. against 115.5 lbs. in 1935. There seems to be evidence that since 1949 Canadians have shown a clear-cut preference for beef.

While they like beef, Canadian consumers do not want it fat. In a series of consumer preference tests conducted in Ottawa, Toronto and Vancouver, roasts and steaks of the four grades from Fat A to Average C were displayed with all grade markings removed. The cuts in the Ottawa tests were untrimmed as to fat. Seventy-six per cent of the consumers interviewed at Ottawa said they liked the top grade the least, and 62.5 per cent rejected the top steaks. Even in Toronto, where the cuts were given a standard trim, 64 per cent of those interviewed liked the top roasts the least and 70 per cent rejected the top steaks. Only in Vancouver did the top cuts have a measure of acceptance. The top grade was preferred by 32 per cent as a roast, second to Average A, which won 33 per cent preference. Only 14 per cent preferred the top fat steaks. Average A had 36 per cent preference.

While Dr. Drayton proposed a lean grade for bacon, he also observed that only 15 per cent of current production could qualify for this lean standard. He reported that in his market studies he has noted that most consumers have a definite brand preference in bacon; they will examine packages within a brand, but will not look at any of the others on display in the case.

Comments
by
C. B. SHUMAN,
D. S. HARKNESS,
E. S. MANNING
and
J. S. WHYTE

Charles B. Shuman, president of the American Farm Bureau Federation, cautioned the Canadian meat industry against encouraging any form of crop support program, and asserted that these programs ultimately develop products that are good for nothing but government storage—a status U. S. wheat has at-

tained. The unrealistic structure resulting from the tobacco support program has destroyed 40 per cent of the tobacco market for the farmer, and this crop is being threatened with a synthetic material made from spent cane sugar waste. Lest the packer feel too smug, he noted that a major convertor of vegetable proteins has made from seaweed a meat-like product. Substitutes need only the stimulus of excessive prices for their creation, and a support program is a sure way to get such prices.

Col. Douglas S. Harkness, Canadian Minister of Agriculture, was the speaker at the annual dinner. He declared that free world market prices for agricultural commodities no longer exist, since farm commodities are subject to support and foreign trade programs.

The Minister said that with the exception of wheat the Canadian government has no burdensome stocks of surplus commodities. The Canadian support program has an element of flexibility that can be used to discourage unmarketable production.

Some hog producers in Eastern Canada form part of an integrated operation. If support for hog prices should be continued, the relationship of the program to these large-scale operations, financed by feed companies, processing companies and chain stores, should be reviewed, Minister Harkness said. He commented that the support program should be only for the bona fide farmer.

Noting that the U. S. market last year took upward of 10,000 Canadian hogs per week, largely because of

DR. L. E. DRAYTON,
supervisor of consump-
tion economics unit,
Canada Department
of Agriculture, Ot-
tawa, told the audi-
ence of meat eating
trends and prefer-
ences of Canadian
consumers, much the
same as in the U.S.



the product's leanness, Minister Harkness urged the swine industry to improve quality to hold this market. He said that the government is striving to regain the U. K. market for pork.

Remarks of the association's immediate past president, John S. Whyte of The Whyte Packing Co. Ltd., Stratford, Ont., should be of interest to those who think that carcass grading is a sure way to improve hog quality.

While hog marketings in 1958 were 20 per cent greater than in 1957, there was no upward movement in hog quality, he reported. A close appraisal indicates that the average quality of the A hog is much closer to the bottom of that grade than to the top. This situation does not seem to be due to carcass weight, but to the relationship of fat and lean, Whyte asserted. In their efforts to market grain profitably through hogs, quality is being overlooked by Canadian producers. Use of too fattening a ration, and the push to finish for market in a minimum number of days, have also affected quality. A considerable proportion of poor quality hogs come out of 140- to 160-lb. carcasses which are still good enough for grade A specifications. With lard moving at 9c per lb. there is scarcely any reason to pay a premium for fat that also discourages pork consumption, observed Whyte.

In his annual report, E. S. Manning, managing director of the Meat Packers Council of Canada, Toronto, reviewed several problems affecting the packer. The current demand for ready-to-serve meats has widened the spread between raw material and the finished product prices. Services built into these products actually are added values, and not an increased operating margin, as it is often interpreted in price comparisons. The satisfaction the consumer receives, plus a higher percentage of edible food in the amount purchased, are factors which create the demand. Stripped of these additional qualities, the net worth of the primary product from which the item was processed would not be greater, and possibly might be lower, if it were sold in a form with less appeal.

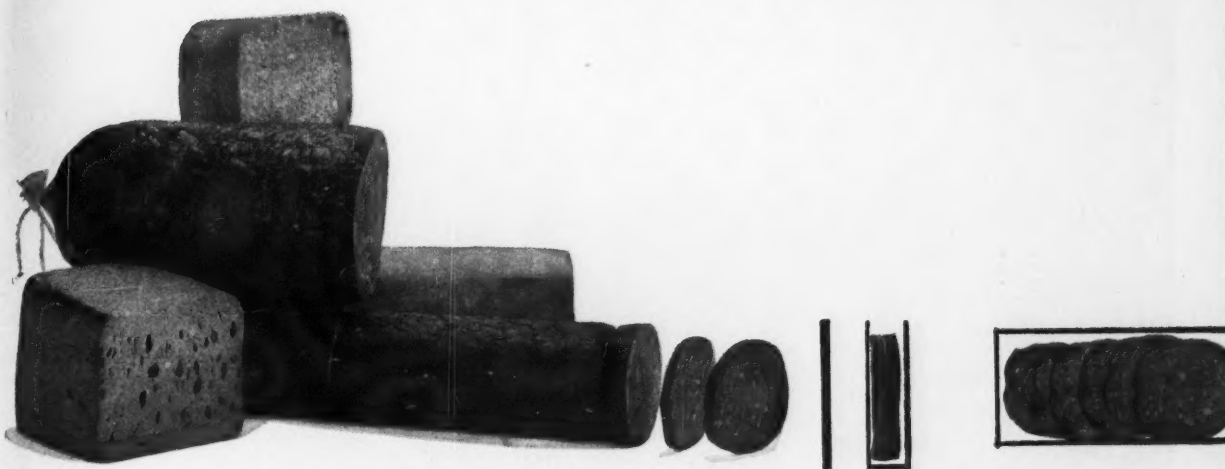
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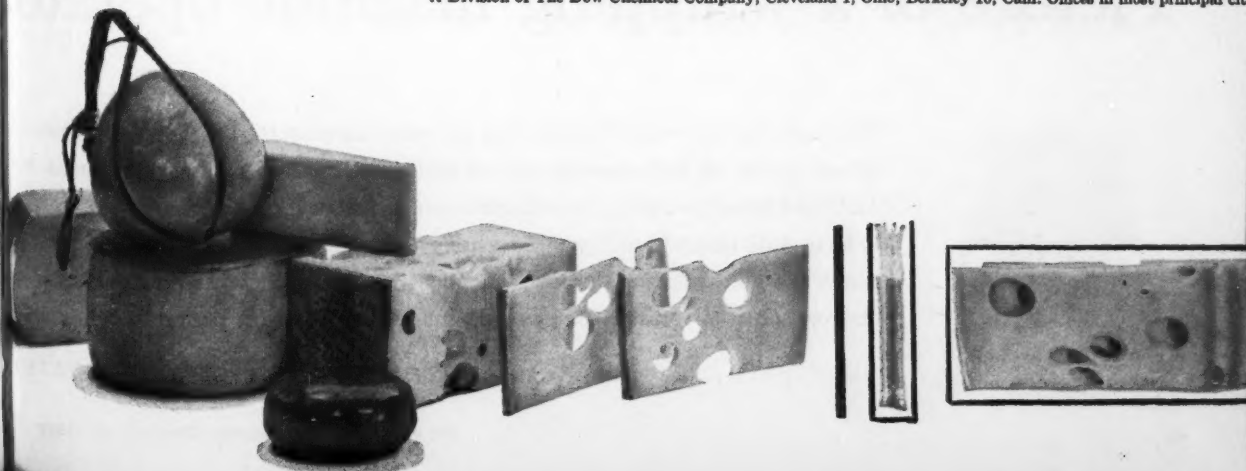


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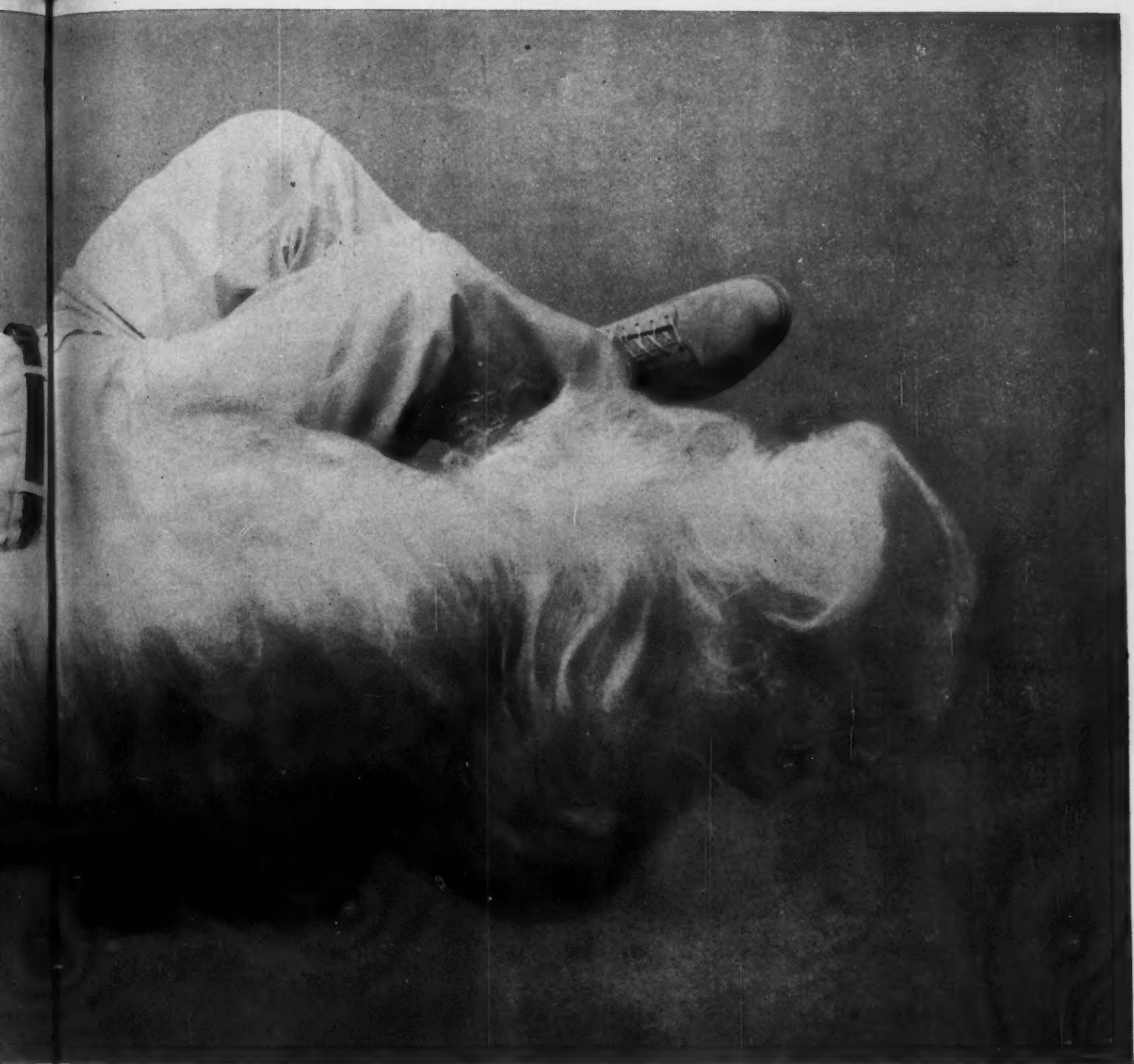




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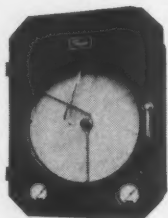


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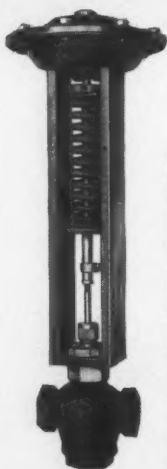
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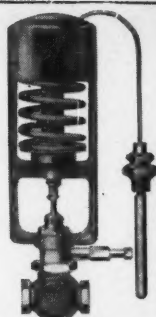
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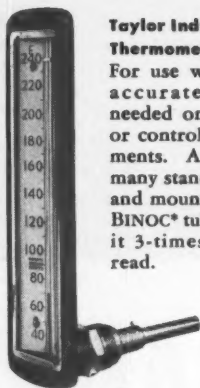
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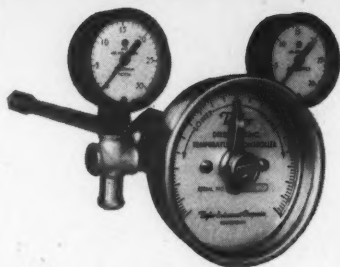
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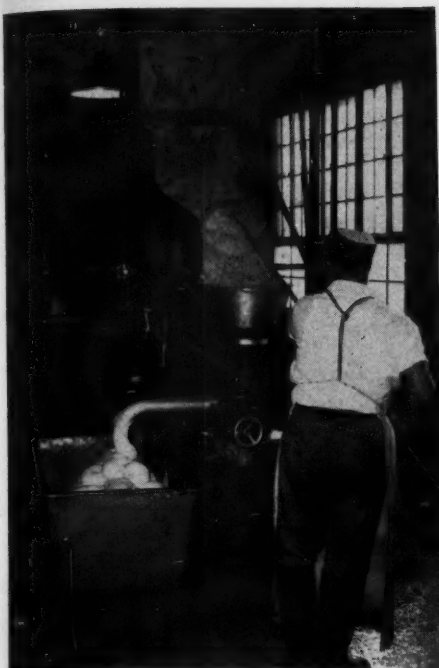
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Seitz Devises Lift to Charge Mill from Truck



WITH TRUCK in unloading position, operator uses long-handled rake to pull emulsion into mill.



ABOVE: Filled truck is pushed into place with lip riding bottom L frame and being held in position by cross members. LEFT: Garland Wilson, Seitz vice president, stands by air-operated lift used to unload sausage truck charge into emulsion machine's hopper.



the outrigger uprights. The L frame, in turn, holds a stainless steel chute that is tapered to guide the emulsion flow from truck to hopper. The stainless chute is removeable.

The bottom member of the frame is an L bar which is mounted at a height to bring it in line with the lip of the sausage truck's rim. The truck's lip slides onto the bar and is held in position by two cross bars. The lip also slides over the edge of the chute, holding it in place.

A steel cable is attached to one of the cross members and to the lifting piston at the ceiling. When the air piston is activated, the truck is pulled up into the vertical position. The truck does not roll back in lifting since the tilt is from the back against the vertical L frame member.

With the truck in the unloading position the product is channeled through the chute directly into the emulsifier hopper. The operator has a long-handled rake with which he pulls the viscous product into the hopper. Upon completion of the operation, the air piston is released and the truck sinks back to the floor.

When the loader is not in use, it can be squeezed between batches. Since the chute is made of stainless steel, and the mill's hopper is similar material, both can be cleaned between runs if there is likelihood of flavor carryover.

WHILE the Seitz Packing Co. of St. Joseph, Mo., found its new Mince Master to be a highly desirable piece of equipment for preparing products with a smooth texture, it did face a problem in loading the unit.

Laborious shoveling was ruled out, but the popular dump bucket could not be adopted because the company possessed a still serviceable Buffalo silent cutter of the bottom unloading type with insufficient clearance for spotting a bucket.

Seitz management then decided to explore the possibility of lifting the conventional sausage truck which receives the emulsion from the silent cutter. Garland Wilson, vice president of the firm, designed an air-powered lift which raises the truck and dumps the meat into the hopper of the emulsifying mill.

The unit includes a steel outrigger bolted to the floor so that exact alignment is maintained between the truck and hopper. The outrigger holds an L-shaped and bar-reinforced frame welded to an axle set in

Gain in January 1 Count of Livestock and Poultry Indicates More Meat for Short and Long Term

Meats of all kinds are expected to have a larger supply this year, and a decrease in by-products appears to be a certainty on the part of the department of Agriculture report on livestock numbers on farms and ranches as of January 1, 1959. Price adjustments all along the line, from range to meat counter, may take place in those species coming to market in larger numbers and in their products.

The cattle count reached an all-time record number of 96,851,000

year's gain in livestock numbers came as no surprise to the industry, as various factors have pointed to the possibility for a year or more. Cows were being held off the market for another calving or two, calves born were being retained for feeding and foundation stock, and the proportion of ewe lambs retained for breeding has tended to show an increase.

Last year's rise in cattle population amounted to about 3,500,000 head, or about 4 per cent, and the portion of this gain which was in meat animals

in 1955. The January 1 cattle count exceeded the 1956 record population of 96,804,000 by a small margin.

The January 1 hog count was up by about 6,200,000 head, or 12 per cent over a year earlier, but fell far short of the war time record of 83,741,000 head established in 1944.

The sheep population was up by about 1,300,000 head from the 1957 count of 31,337,000 and was much below the 1942 record of 56,213,000.

Canners to Hear Talks on Government Procurement

One of the convention sessions of the National Canners Association will be devoted to the government market for canned foods, with government officials speaking on "Feeding the Armed Forces," "The Federal School Lunch Program," "Veterans Administration" and "State Agencies as Canned Food Buyers."

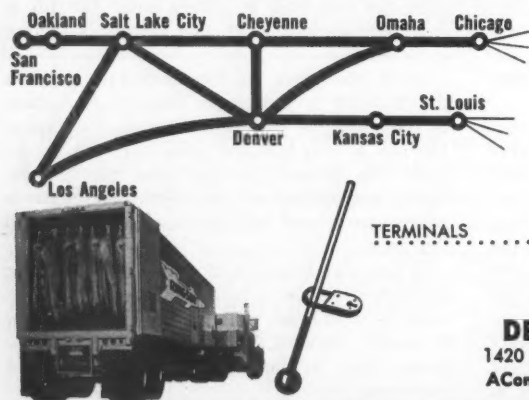
The convention is scheduled for Saturday through Monday, February 21-23, at the Conrad Hilton Hotel, Chicago. The government procurement session will begin at 10 a.m. Monday. Other sessions will deal with research, new containers and the market potential for canned foods.

Class of Livestock and Poultry	Average 1948-57 1,000 head	1957 1,000 head	1958 1,000 head	1959 1,000 head
Cattle	87,994	94,502	93,350	96,851
Cows 2 yrs. + for milk	23,599	22,914	22,223	21,406
Hogs	54,839	51,703	50,980	57,201
All sheep	31,467	30,840	31,337	32,444
Stock sheep	27,316	26,538	27,327	28,364
Horses and mules	6,075	3,574	3,354	3,079
Chickens	415,324	390,137	370,884	383,257
Turkeys	5,015	5,802	5,542	5,861

head; hogs increased to 57,201,000 head, the largest population in seven years; and sheep at 32,644,000 head were most numerous in 11 years. The

was up even more percentagewise. The number of dairy cows declined. The year's increase in cattle population was the first since the small gain

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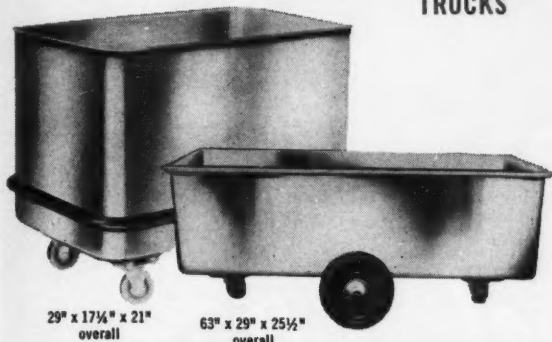
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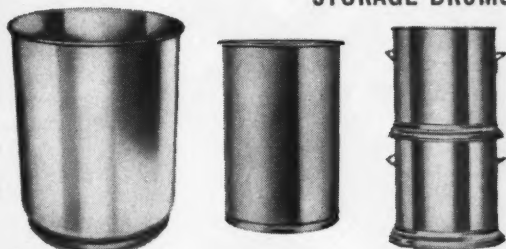


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22" x 20" x 1 1/4"

34 3/16" x 16 1/8" x 12"

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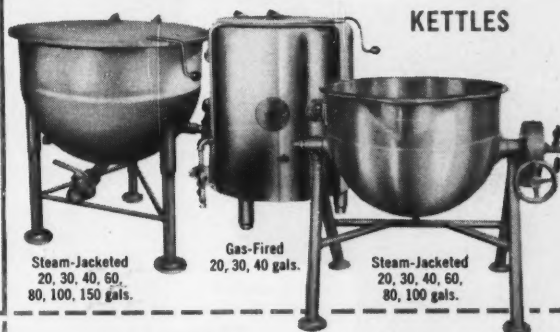
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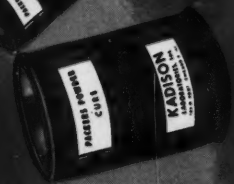
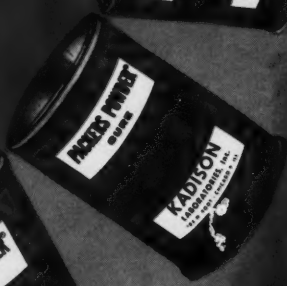
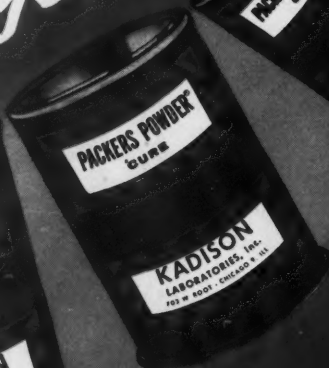
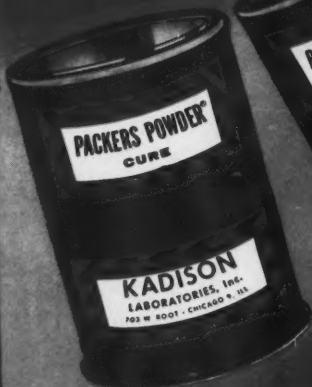
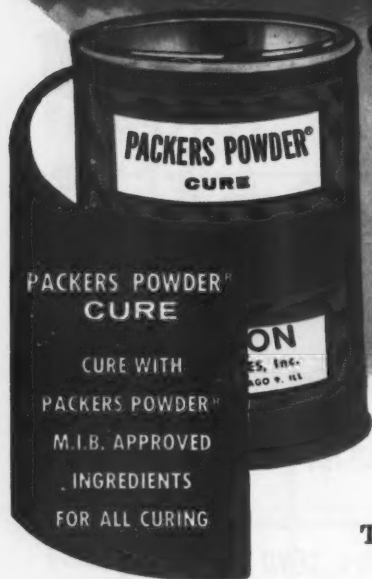
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Manufacturing Chemists for the Food Industry

ENERGETIC endeavor by the two active partners in the Dean Pack Co. of Vermillion, South Dakota, has in five years firmly established a growing business in a part of the country which might be considered too lightly settled to provide an opportunity for one more meat processing plant.

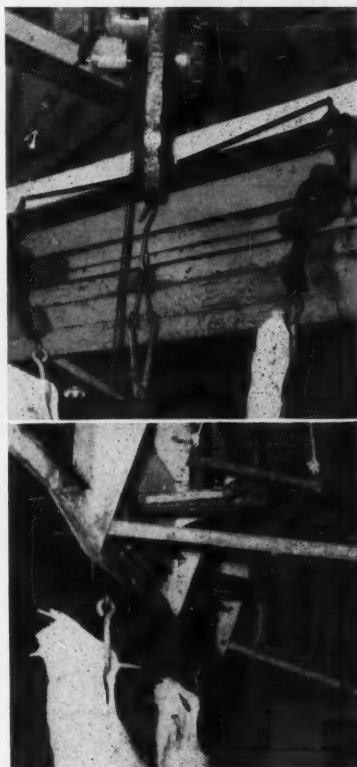
With know-how gained from the late G. W. Dean, who was well-known in South Dakota for producing quality meat, the present concern was organized in 1954 when an old established locker plant was taken over, enlarged and converted for meat processing. Officers of the company are William J. Dean, president and manager, and Chester Dean, secretary and treasurer in charge of procurement and selling.

Innovations in Dean Pack's operations bear testimony to the alertness of plant mechanics. An example is the uncomplicated and trouble-free leg spreader at the splitting position on the killing floor. In this size of plant, where butchering operations are necessarily combined, splitting is done at the point of landing-over on a single rail. Here two 1½-in. diameter pins are used to take advantage of the existing separation of the legs by the spreader bar, and hold the legs in the same relative position as they are lowered onto the rail. A heavy guard plate placed close to the rear of the track serves to guide the trolleys and is drilled with holes suitably located to accommodate the pins. As the weight of the carcass is transferred to the track, the spring-tensioned spreader-bar-hooks automatically disengage from the trolleys. After splitting, pins are drawn back to allow the animal to proceed along rail.

Movement of the pins is controlled by cables which run from an overhead toggle arrangement, through ceiling pulleys and terminate in handles handy to the splitter. The cables are attached back of the rail to the ends of a light weight 12-in. long angle iron centrally welded to one end of a ¾-in. diameter rod. This rod parallels the track and is supported by holes drilled in angle irons secured at right angles to the rail. Each holding pin is connected to the rod by a short flat bar which is welded to the rod and loose-linked to the pin by a longer piece to provide a toggle-like action.

Starting with a business partly based on supplying the needs of the nearby University of South Dakota, the company has branched out to deliver product over an area of 300 miles. In meeting the competition of

Small Firm Has Own Ideas, From Beef Dressing To Sausage



larger concerns, Dean Pack manufactures a full line of sausage. Capacity of the plant is 150 cattle and over 20,000 lbs. of sausage weekly. Pork carcasses used by the company are purchased from other packers.

The 70 x 88 ft. one-story and basement building is constructed of brick and concrete with large picture windows across the front. Livestock pens are totally enclosed and are part of the main structure.

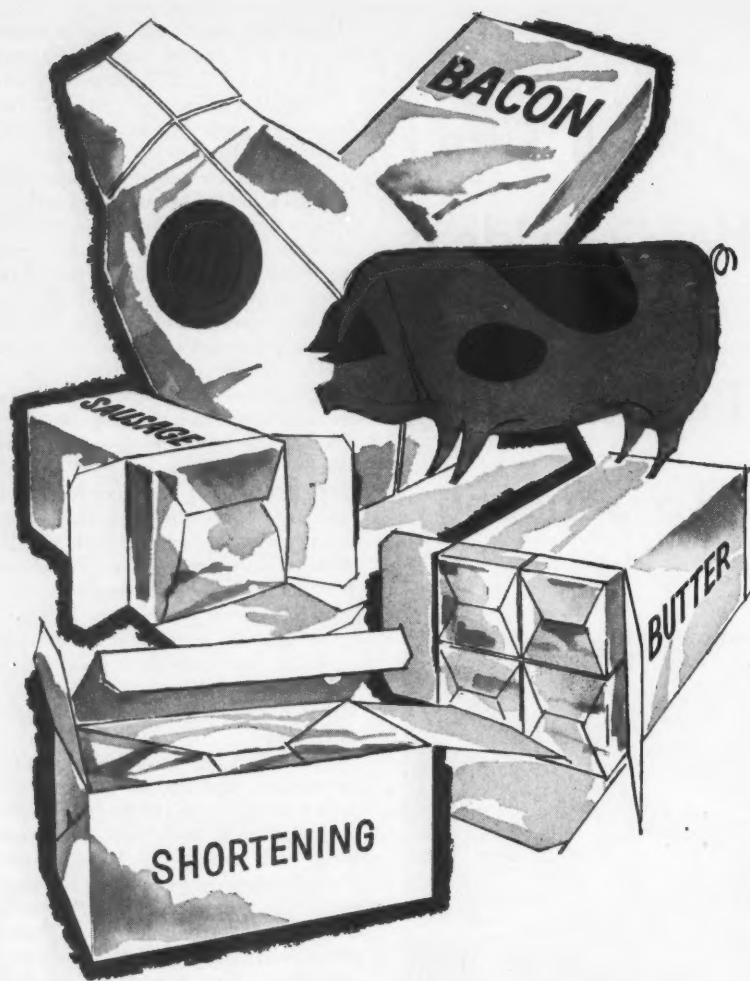
Under the designation, "Dutch Treat," ring bologna is made of selected coarse ground trimmings of pork and beef. The product is stuffed in beef rounds to make rings weighing 1¼-lbs. and these are given a 36-hour smoke. The rings are tagged individually and packed 12 pieces to a cellulose bag. A three-in-one 1-lb. package is vacuum wrapped and contains half rings of liver sausage and luncheon bologna with 4-oz. of unsliced summer sausage in the center. This is a good item for occasional use to pep up sales, but loses its appeal if it is pushed too hard, says Chester Dean. Other rings and loaves are packaged in Cryovac.

Fresh beef and pork are fabricated in standard and special cuts proportioned to exact size and weight. Steaks are prepared in both fresh and frozen form and packed in 12-lb. boxes. These exceptionally strong shipping boxes are received as flat boards and are shaped quickly by hand into 3½ x 9¾ x 10¾-in. one-piece containers. The pressed corrugated boxes are heavily waxed on the inside. Manufacturer is Hoerner Boxes, Inc., Sioux Falls, S. D. The company jobs canned meats and allied products to round out a complete service for restaurants and institutions.

LEFT: (Top picture) At landing-over, the spreader bar separation of the legs is retained for splitting. Note pins inside trolleys which permit use of the same spread position for two operations. (Bottom) Toggle device, situated in back of the track, controls movement of the pins.

BELOW: Cold weather and snowy roads do not hamper business at the packinghouse.





GREASEPROOF *paper* PROTECTION *at low cost*

In the American diet meats are basic. Economical all-purpose Rhinelander Glassine and Greaseproof papers are widely used in the giant meat packing industry . . . as inner liners and outer wraps, bands and labels, separator sheets and board liners . . . for meats and cold cuts, lard, shortening and the packaging of other by-products. These dense, *greaseproof*, high-efficiency papers protect against fat and oil penetration, retard rancidity . . . are neat, fresh, easy-to-print sanitary wraps. Available in standard grades, or tailored to fit your needs. For sound economical packaging, investigate Glassine and Greaseproof. Ask your supplier, or write us for samples.



RHINELANDER PAPER

Rhinelander Paper Company • Rhinelander, Wisconsin
Division of St. Regis Paper Company

FDA Asked to O.K. Level of Oil on Meat from Wrapper

The Dow Chemical Co., Midland, Mich., has filed a petition with the Food and Drug Administration proposing the issuance of a regulation to establish a tolerance of 175 parts per 1,000,000 (0.0175 per cent) of mineral oil in or on meat, as a migrant from food wrapping material, according to a notice in the *Federal Register* of February 11.

The petition was filed under the 1958 Food Additives Amendment to the Federal Food, Drug and Cosmetic Act of 1938, which requires proof of the safety of chemical additives before they can be used in foods.

The new law covers substances intentionally added to food and also substances which from their intended use may be reasonably expected to become a component of a food, or to affect its characteristics, and which are not generally recognized by qualified experts as safe for their intended use. Additives approved by the Department of Agriculture under the Meat Inspection Act before January 1, 1958, are not subject to the new law.

California Bill Would Give Zoned Industry Same Cloak

A bill (S.B. 84) introduced by Senator Montgomery in California would amend Section 731a of the Code of Civil Procedure, relating to industrial nuisances, to eliminate an exception applicable to canneries, fertilizing plants, refineries and similar establishments whose operation produces offensive odors.

The statute provides that whenever any city or county has legally established zones in which certain manufacturing or commercial uses are expressly permitted, no one, except in an action by the state to abate a public nuisance, shall be restrained by injunction from the reasonable and necessary operation of such a use therein. The law provides further that such use shall not be deemed a nuisance without evidence of the employment of unnecessary and injurious methods of operation.

Connecticut Students To Hold Stock Show

The 19th annual Little International Livestock Fitting and Showing Contest and Horse Show, sponsored by the Block and Bridle Club of the University of Connecticut, is scheduled for March 13 and 14 at the Ratcliffe Hicks Arena on the College of Agriculture campus, Storrs, Conn.

Mepaco

TIPPER SMOKE GENERATORS

*Give you better lasting color and improved
smoke flavor at no cost whatever!*

**You save space, time and labor; and the equipment
pays for itself in sawdust savings alone!**

MIDLAND EMPIRE PACKING CO., INC.

MIDLAND EMPIRE

P. O. BOX 1875
BILLINGS, MONTANA
January 30, 1958.



GREAT FALLS MEAT COMPANY

PACKERS
GREAT FALLS, MONTANA
February 6, 1957

Sigman Meat Company, Inc.

P. O. BOX 5292 TERMINAL ANNEX - DENVER 17, COLORADO
PLANT - ARVADA, COLORADO - PHONE HARRISON 4-5631
April 2, 1956



Mr. Charles Hawley
Pack

FROM MIDLAND EMPIRE PACKING CO., INC.

"We have reduced the amount of sawdust
consumption about two-thirds."

FROM GREAT FALLS MEAT COMPANY

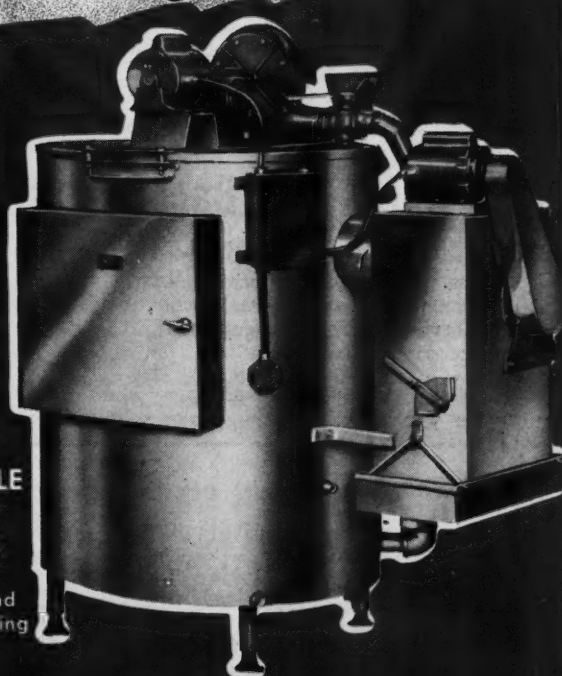
"We have cut our sawdust consumption by
50 per cent."

FROM SIGMAN MEAT COMPANY, INC.

"The savings in sawdust paid for the machine
in less than a year."

**AVAILABLE
IN
3 SIZES**

Patented and
Patents Pending



Exclusive Representatives
JULIAN ENGINEERING CO.

120 N. Green Ave. Chicago 12

MEAT PACKERS EQUIPMENT CO.

1325 49th AVENUE • OAKLAND 17, CALIFORNIA

BETTER

yield

appearance

flavor

PROFIT!



**FIRST
SPICE**

VITA-CURAID

PHOSPHATE COMPOUND FOR PUMPING PICKLE

Reg. U.S. Pat. Office

Gives HAMS and Bacon that mouth-watering look and taste

TERRIFIC ECONOMY—Only 1 or 2 oz. per gallon of brine. Vastly superior finished meat products! Better yield, better flavor, natural meat juices **HELD IN** during cooking or smoking.

INSTANTLY SOLUBLE—when added to your regular brine, stays soluble even

at cellar temperatures. No extra work necessary.

Gives plumper, firmer, more flavorful products, fewer empty spaces after boning.

Perfects your cure, arrests mold and surface crystallization, makes your Hams and Bacon cry "BUY ME!"

The use of Vita-Curaid according to instructions on our label constitutes no infringement on any existing patent.

Sole Manufacturers of the Famous

- FLAVOR-LOK** —Natural and Soluble Seasonings
- VITAPHOS** —Phosphate for Emulsion Products
- VITA-CURAID** —The Phosphate Compound for Pumping Pickle
- TIETOLIN** —Albumin Binder and Meat Improver
- SEASOLIN** —Non Chemical Preserver of Color and Freshness



According to NIB Memo 210-10

FIRST SPICE

Mixing Company, Inc.

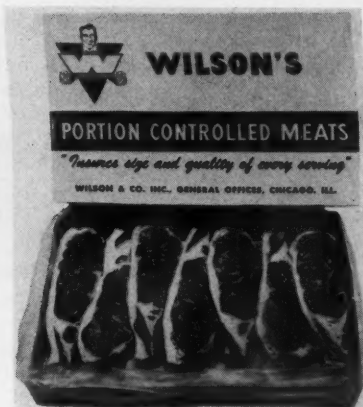
NEW YORK 13, N. Y. 19 Vestry Street
 SAN FRANCISCO 7, CAL. 185 Arkansas St.
 TORONTO 10, CANADA 98 Tyce Drive

Meat Merchandising Parade

Pictorial and news review of recent developments in the field of merchandising meat and allied products.



FAMILY DESIGN and economical packaging are employed on these three different brands of bacon marketed by Pearl Packing Co., Inc., Madison, Ind. The three brands—Pearl, Hoosier and Old English—are made different by effective choice of type faces and artwork, but uniformity of package design allows all three to be printed simultaneously on one press sheet. The yellow background plate is the same on all three designs. The pictorial also remains the same on all three. Individuality is achieved by variation in the blue backgrounds and copy for brand and product identity. Packages are supplied by Marathon, a division of American Can Co., Menasha, Wisconsin.



PORTION CONTROL meats have been added to the line of meat products prepared by Wilson & Co., Inc., of Chicago. The line features individual meat cuts which are uniform in quality, quantity, appearance and weight. Meat is priced in terms of cost per portion, rather than in terms of cost per pound, for new Wilson line, which is especially designed for institutional feeding.



DIAMOND-SERIES design used by Weil Packing Co., Evansville, Ind., on packages for bacon and franks emphasizes the company's brand name and trademark. Alternate yellow and white diamonds with red copy against a solid blue background are designed to make these packages stand out.



LIVELY COLORS and true to life pictorials are the attention-getting features of these new packages used by Stokes Canning Co., Denver, Colo. The packages are used to merchandise company's beef, Bar B.Q. and pizza burgers on buns and ready to eat.

RECIPE FILE CARD format is being used by Armour and Company, Chicago, in firm's 1959 advertising campaign. Upper tab part of recipe design is used for corporate identity. This is linked with firm's new slogan—"The meat of good eating," or, in case of other food products—"Good foods come from Armour." Remainder of space is devoted to specific product message. Armour has also switched to a typewriter face to be used in the new ad campaign.



LATEST ADDITIONS to line of molded meat products made by Pfaelzer Brothers, Inc., Chicago, are hamburger steak (above) molded in shape of Pfaelzer's boneless sirloin strip steak, and sliced liver (not shown) which is in the natural half moon shape.

Hebrew National Sends Salami to Disc Jockeys

Hebrew National Kosher Sausage Co., Inc., Brooklyn, recently completed a nationwide cooperative promotion with United Artists records and radio disc jockeys across the country. The promotion was aimed at supporting and introducing the franchised dealers of the firm's kosher meat products to the local disc jockeys in their market areas.

More than 200 6-lb. Hebrew National salami accompanied recordings of "Gazachstahagen," a novelty tune with music based on a Jewish theme,

to disc jockeys in major market areas. Attached to each of the salami was a tag, reading on one side, "This is not a Gazachstahagen," and on the reverse side, "This is a Hebrew National salami from (with the name of the local franchised dealer)."

The promotion proved highly effective for all firms involved, according to Ed Sholemson, vice president of the Hebrew National company. It introduced the salami to the disc jockeys, supported the local dealers of the firm in their cities and earned free comment on the air. It also helped rank the recording in the top 100 for the record company, he added.

Flashes on suppliers

FIRST SPICE MIXING CO.: Appointment of HANK PIEKER as the New York firm's representative in the Southeast has been announced by president FELIX EPSTEIN.

STANDARD PACKAGING CORP.: R. CARL CHANDLER, board chairman of this New York City firm, has announced the appointment of RAYMOND C. KAUTZ as sales manager of the Fuller Label & Box and Allegheny Label divisions, with headquarters in Pittsburgh.

CONTAINER CORPORATION OF AMERICA: WILLIAM D. KELLOGG has been appointed national product manager of the dairy products and meat packaging, folding carton division. He will be responsible for the general sales, product development and marketing activities of the division, according to an announcement by the Chicago firm.

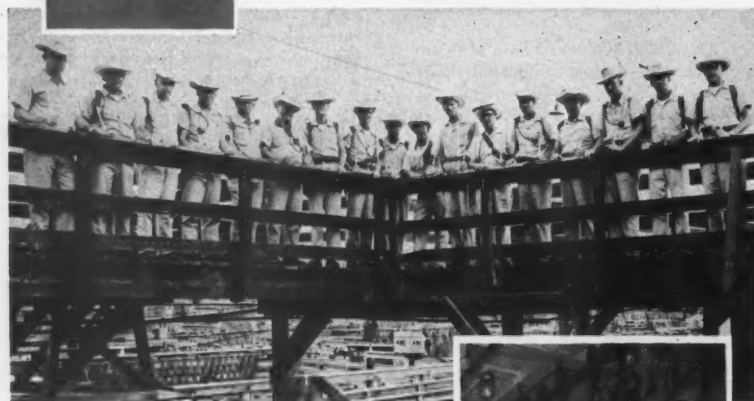
PENNSALT CHEMICALS CORP.: The B-K department of the Philadelphia company has announced four new sales representatives. JACK R. COX will cover the Kentucky territory with headquarters in Louisville. E. T. BASTITA will take over the territory consisting of western New York and western Pennsylvania. DELMAR R. TREPTOW has been assigned to the Iowa territory with headquarters in Des Moines. MERLE VANDEBURG will cover the Ohio territory with headquarters in Findlay.

CHASE BAG CO.: JAMES G. JACKSON has been appointed sales manager of the St. Louis branch of this New York City packaging products firm, it was announced by W. N. BROCK, vice president and general sales manager. The St. Louis branch serves portions of Missouri, Iowa, Illinois, Indiana, Kentucky, Tennessee and Arkansas.

HINDE & DAUCH: Appointment of MONTY G. NEWMAN as packaging engineer and sales representative of this Sandusky, O., division of the West Virginia Pulp & Paper Co. has been announced by JOHN B. WYATT, vice president.

CROWN ZELLERBACH CORP.: WARREN E. TOWNSEND has been appointed advertising and sales promotion manager for the Western-Waxide division of the nationally-known San Francisco paper container and specialty packaging firm.

BUYING THE BEST AT THE RIGHT PRICE



Seventeen Radio Equipped Experts

Select...
STOUX-LAND BEEF

Split-second market information broadcast exclusively to our buyers right in the field enable them to BUY RIGHT at the RIGHT TIME! This market, loaded with corn and "top quality" beef makes it easy to select just what we want . . . you can pay more, but you can't buy better carcass beef . . . anywhere!

BOTH 703 AND TREIFE

PHONE 2-3661 . . . ASK FOR

JERRY KOZNEY JAMES NEEDHAM DON DENNIS



STOUX CITY DRESSED BEEF, Inc.

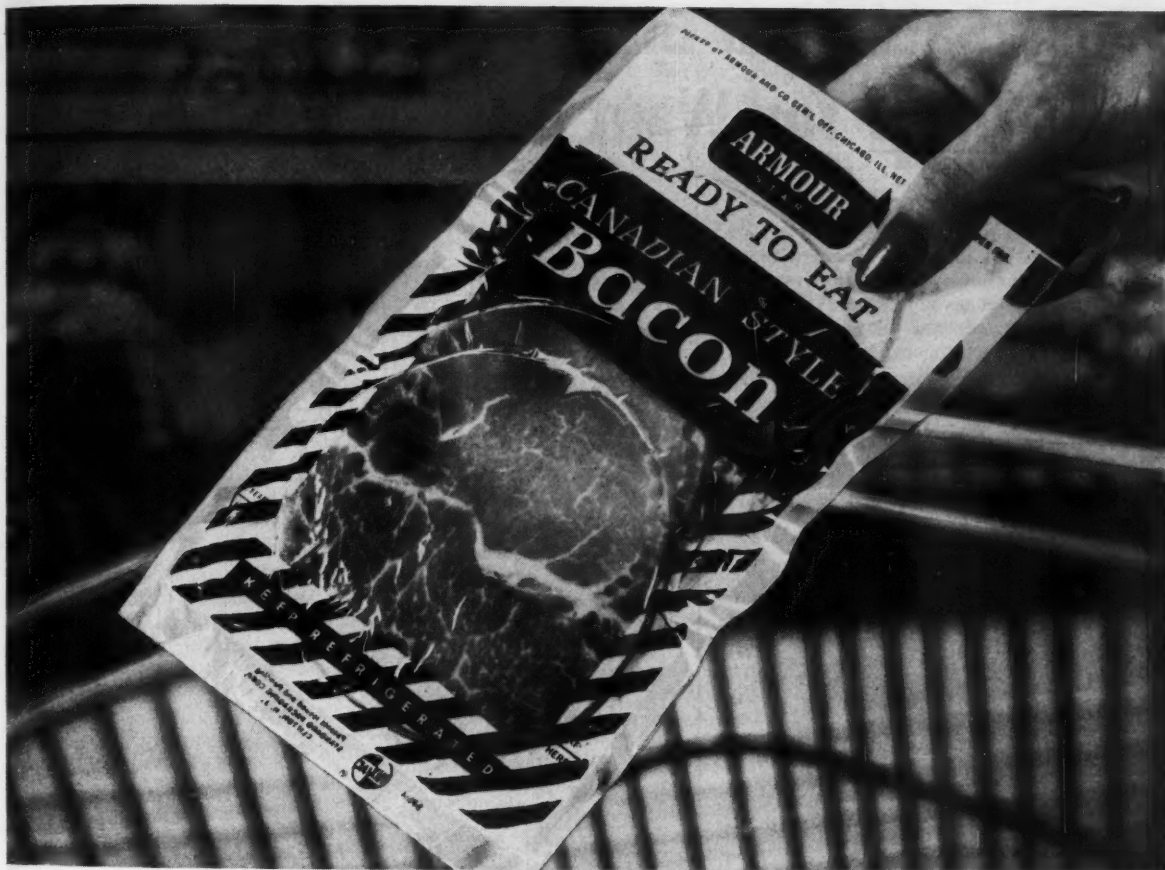
1911 Warrington Road

STOUX CITY, IOWA

Teletype 5Y39

U. S. Gov't. Inspected Establishment No. 857

Protect sales appeal



This vacuum packaging pouch of "Mylar" and polyethylene is made for Armour and Co., Chicago, Ill., by Standard Packaging Corp., Clifton, N. J.

Vacuum packages made with strong, durable Mylar[®] virtually eliminate fading

Armour, like other leading packers, gives its Canadian style bacon the extra protection and sales appeal of vacuum packages made with "Mylar"* polyester film and polyethylene.

These new vacuum packages have superior strength and durability; good clarity; virtually eliminate fading and greening; and have low gas permeability, even at high humidities. This means greater impulse-sales appeal

and reduced costs because of fewer package failures.

You, too, can give your luncheon meats . . . and franks extra protection and sales appeal by specifying vacuum packages made with "Mylar". For the names of converters who supply vacuum packaging materials made with "Mylar", send the coupon below to: E. I. du Pont de Nemours & Co. (Inc.), Wilmington 98, Delaware.

*Du Pont's trademark for its polyester film.



Better Things for Better Living . . . through Chemistry



E. I. du Pont de Nemours & Co. (Inc.),
Film Dept., Room 9420N, Nemours Bldg., Wilmington 98, Del.

Please send the names of converters who supply vacuum packaging materials made with "Mylar".

Name _____ Title _____

Company _____

Address _____ City _____ State _____

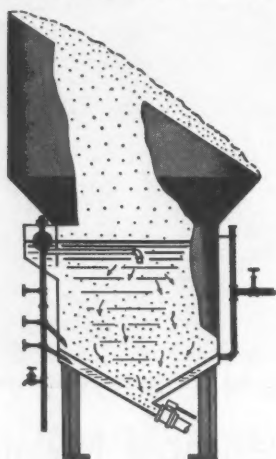
NP-2

Using Salt Efficiently

by INTERNATIONAL SALT COMPANY, INC.

Fully Saturated Brine When You Want It, Where You Want It—Automatically

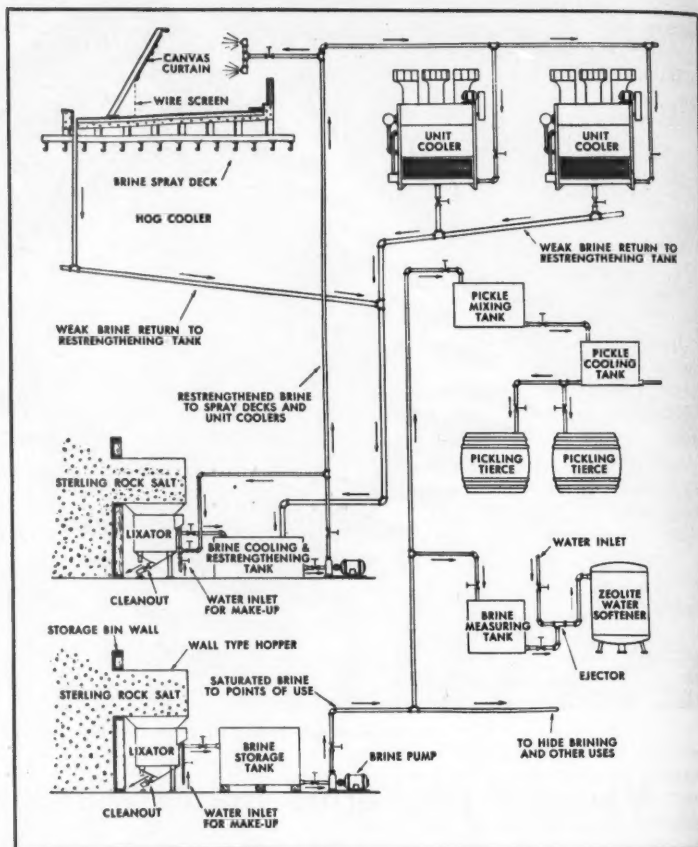
Today, this is possible in any plant with a Sterling Lixator and a brine piping system. Just open a valve at any point where you want clear, fully saturated brine. You'll get it instantly. And the exact amount you draw off will be replaced—automatically—by the Sterling Lixator. Handling of dry salt within the plant is eliminated. Salt delivery and salt storage are simplified. The entire brine making and brine distributing operation is centralized and streamlined. Diagram at right shows how this works.



This is the Sterling Model Lixator, today's most widely used rock salt dissolver. In the Lixator, rock salt is dissolved automatically, and brine is self-filtered for maximum purity and clarity.

The Lixator can be located at a point most convenient for salt delivery. Wherever brine is needed in the plant, pipes get it there quickly and economically. There's no expense for moving dry salt around. Important plant operations aren't disrupted, either.

In addition to the Sterling Model Lixator, International Salt Company supplies designs for the larger Sterling Storage Lixator and the space-saving Sterling Silo Lixator, which can be located outside plant buildings. For information on how your plant can save money with one of the Sterling Lixators, contact the nearest International Salt Company sales office. Or write to us direct. You can also get a free copy of "Brine for Today's Industry"—which fully describes the Lixate Process.



FLOW DIAGRAM illustrates the important, multiple uses of Lixate Brine in the meat packing industry. Out-of-the-way pipes can deliver Lixate Brine for pickling vats, pump pickle, hide brining, water-softener regeneration, unit coolers, spray-deck refrigeration, etc. "A Lixate Brine line is the shortest distance between two points."

International Salt Company, Inc., Scranton 2, Pa. • Sales Offices:

Atlanta, Ga.	Chicago, Ill.	Memphis, Tenn.	Philadelphia, Pa.
Baltimore, Md.	Cincinnati, O.	Newark, N. J.	Pittsburgh, Pa.
Boston, Mass.	Cleveland, O.	New Orleans, La.	Richmond, Va.
Buffalo, N. Y.	Detroit, Mich.	New York, N. Y.	St. Louis, Mo.

Service and research are the extras in
STERLING SALT
 INTERNATIONAL SALT COMPANY, INC.

The Meat Trail...

H. P. Henschien, Packinghouse Designer and Architect, Dies

H. PETER HENSCHIE, Chicago architect who designed many large meat packing plants, died at the age of 77. Henschien was senior partner in the firm of Henschien, Everds and Crombie, located at 59 E. Van Buren st. in Chicago. He was active in the firm until his health failed during the middle of last year.

Henschien was regarded as an authority on packinghouse construction. He and his firm designed more than 300 packing plants in the United States and in Russia, Pakistan, Egypt, Brazil, Colombia, Venezuela and Canada. Among U. S. firms for which he designed plants are Tobin Packing Co., Inc., Wilson & Co., Inc., The Rath Packing Co., Oscar Mayer & Co., The Cudahy Packing Co. and Emge Packing Co., Inc.

In 1930 he was commissioned by the Russian government to design large plants in Moscow and in Semipalatinsk, Siberia. The two plants were pilot plants for establishing an "American-type" meat packing industry in Russia, and plants subsequently constructed in that country were modeled after them.

In 1915 he wrote a book which is used as a reference work in the packinghouse construction field. He also wrote articles for trade publications. He submitted a general design for a one-story packing plant, in which products moved horizontally by conveyor, to the American Meat Institute in 1940. Many plants constructed since have been patterned after the design.

Henschien came to the U. S. from Norway in 1902. He worked in the

New York office of Swift & Company as an architect until he was transferred to the firm's Chicago office in 1905. In 1909 he went into business for himself, operating his own office or in partnership with others until the partnership with the late ROBERT A. CROMBIE and W. H. EVERDS was established in 1937.

Survivors include his widow, DOROTHY; a daughter; six grandchildren, and a brother.

Radford S. Hall, Secretary Of American National, Dies

RADFORD S. HALL, 52, executive secretary of the American National Cattleman's Association, died of a cerebral hemorrhage. Hall had served as secretary of the cattle-men's organization since 1956. Previously he had been assistant for 11 years to former secretary F. E. MOLLIN.



R. S. HALL

Before joining the association staff in 1945, he had been livestock editor and advertising manager for the *Record Stockman* newspaper, Denver, for eight years. He also had worked for the Denver meat packing plant of Swift & Company.

Besides membership in several livestock industry organizations, Hall served as chairman of the new National Resources Council. He was a member of the agricultural committee of the Denver Chamber of Commerce, the Denver Agricultural and Livestock Club and an honorary life

member of the Colorado Hereford Association, of which he was secretary from 1940 to 1945.

Hall is survived by his widow, son, daughter, granddaughter, mother, brother and sister.

James Henry Packing Co. Sold to Seattle Ad Man

H. ALLEN KURTZMAN, president of James Henry Packing Co., has announced he has agreed to sell the Seattle packinghouse to WILLIAM M. BURKE, resident partner of Grant Advertising Agency.

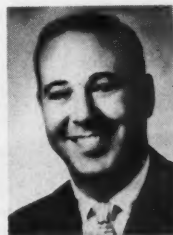
Kurtzman, nephew of the late JAMES HENRY, founder of the firm, will remain as president. He has held that position since 1935. Burke will be treasurer; ROLAND H. BURKE, JR., brother of the new owner, will serve as vice president, and KENNETH A. COLE, attorney, will be secretary. The corporate name will remain James Henry Packing Co.

In addition to the officers, D. E. MARRIOTT, automobile dealer, and ARTHUR W. BUSH of Peoples National Bank were elected to the board of directors.

William Burke reported that a complete new advertising and packaging program under the "Henry House" label is being planned. The firm has dealt in a wide variety of meat products, including hickory smoked hams, bacon, luncheon meat and pork sausage, for nearly 60 years.

Rueckert Meat Co. Buys Armour St. Louis Branch House

The purchase of the St. Louis branch house of Armour and Company by Rueckert Meat Co., Inc., has been announced by



S. FELDMAN

STANLEY O. FELDMAN, president of the St. Louis hotel and restaurant meat supply firm. The building, located at 21st and Clark aves. in St. Louis, contains approximately 50,000 sq. ft., consisting primarily of coolers, freezers, warehouse space and office facilities. Also contained in the building are sausage facilities, smokehouses and a large loading dock area.

Feldman said a complete modernization program, to cost about \$150,000, is planned and expected to be



AMI 50-YEAR service award was presented to Max Berger, president of New England Provision Co., Inc., Boston, by John Buckley, New England representative of the American Meat Institute, at a dinner attended by 150 sales and executive personnel. Photo shows (l. to r.) Harry Sokol, New England Provision sales manager; Berger; Mrs. Berger and Buckley, after the award presentation was made.

completed within four months. After the modernization program is finished, the plant will be in full compliance with USDA Meat Inspection Regulations, he said.

One of the features of the renovation program will be a conveyor system enabling rapid processing of meat and immediate blast freezing, after which the finished product will enter the freezer storage rooms. This process is one of continuing progress in portion control meats, a field in which Rueckert has been a pioneer for many years, Feldman noted.

The Rueckert company, now celebrating its 75th anniversary, is said to be the oldest hotel and restaurant meat supplier in St. Louis. At a recent election of officers, Feldman, who has been with the firm since 1946, was elected president. His father, MARCUS A. FELDMAN, who has been in the meat business for over 35 years, was elected chairman of the board. LESTER SIMNER, associated with the company for 28 years, was elevated at the same time to vice president in charge of sales.

JOBS

JOHN D. MALONEY has been appointed president of Hudson Packing Co., Inc., Jersey City, N. J., in charge of the company's New York operations, with offices located in Utica. Maloney was formerly director of sales for Gold Medal Packing Corp., Utica.

JAMES L. VAN HEMERT has been named manager of the Houston branch of The Rath Packing Co. He succeeds the late G. O. BELL, who died recently. Van Hemert joined Rath in 1938. He served as assistant manager in Houston from 1954 until last year, when he was transferred to the firm's Des Moines, Ia., branch as manager.

ARTHUR J. (JACK) ALL has been appointed head cattle buyer for Corkran, Hill & Co., Inc., Baltimore, Md., an affiliated firm of Swift & Company,

succeeding SAMUEL MORRIS, who retired January 1 after 32 years with Swift. All had previously served as assistant head cattle buyer since 1956. J. G. SIMPSON has been transferred to serve as assistant to All. Simpson formerly was head buyer at the company's buying station in Franklin, Va.

E. P. (BERT) MAUS, who has been serving as assistant purchasing agent for Geo. A. Hormel & Co., Austin, Minn., has been named to take over complete responsibility for the firm's packaging, according to M. B. THOMPSON, executive vice president. Among the general activities



BERT MAUS

for which Maus will be responsible are the development and design of new packages, the development of uniformity of packaging throughout the firm and the testing of packaging in production departments with a view toward improvement or reduction of cost.

PLANTS

An open house was held last week at the newly-organized Williamsburg Packing Co. in Kingstree, S. C. JIM KIRVEN and DR. R. E. ATKINSON are the principal stockholders of the packing plant.

An explosion at the Wichita, Kan., plant of The Cudahy Packing Co. caused an estimated \$100,000 damage. The explosion is believed to have been caused by a blocked air duct in the power plant building. It is thought that animal hair caused the block in the steam system. The blast ripped out the east wall of the power plant, hurling bricks and debris over 150 ft. Three floors on the south side of a new kill building, put into operation last

December, were caved in by the concussion. The west wall of the plant machine shop also was smashed in. JULIAN C. McCOWAN, general manager of the plant, reported that the explosion and resulting damage to the power plant, machine shop and kill building would not affect the operations of the rest of the plant.

The recent tornado that struck St. Louis, killing 19 and injuring almost 300, demolished a 60-ft. section of wall of American Packing Co., 3858 Garfield ave. The tornado also leveled a large garage adjacent to Laclede Packing Co., 3801 Aldine ave., damaging a number of meat delivery trucks inside.

Cosmopolitan Meat Co., Inc., and M. Wetzstein's Sons, Inc., both New York City firms, have been granted charters of incorporation. The Cosmopolitan Meat charter lists capital stock of \$20,000. Directors of the firm are GARDNER R. SMALL, ROLF F. WISNESS and HERBERT A. POWER. Papers were filed by JAMES G. LOOBY. The charter for Wetzstein's lists capital stock of 200 shares, no par value. CARL MOSKOWITZ, CARL L. SLATKIN and MILDRED ALTMAN, all of New York City, are directors of the firm.

The completion of the installation of a hog immobilizer at the Mitchell, S. D., plant of Geo. A. Hormel & Co. makes all Hormel hog killing plants modern in respect to anesthetizing hogs before sticking.

Top bid of \$14,000 for the assets of Jacob Folger Packing Co., Toledo, was made by WALTER J. SANZENBACHER in the Common Pleas Court of Judge HARVEY G. STRAUB. Only the equipment in the plant, and not the building itself, is involved. The firm went into receivership last September.

Grill Meats, Inc., Sandusky, O., which was damaged by fire last November, now is back in full operation. The company's portion-control depart-

OLD PLANTATION SEASONINGS

A. C. LEGG PACKING COMPANY, INC.

Use a "TILT-TOP" TRUCK with your TY LINKER

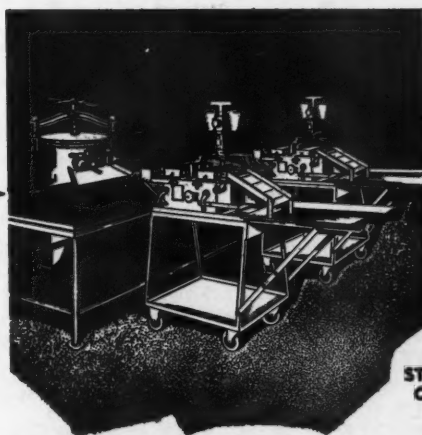
**COMPLETE HANDLING OF PRODUCT FROM
STUFFER TABLE TO SMOKE STICK**



*Locked and
Ready for Operation*



*Locked and
Ready for Greasing*



**STAINLESS STEEL
CONSTRUCTION
THROUGHOUT**

- INCREASES TIME AND LABOR SAVINGS
- CORRECT HEIGHT FOR EFFICIENT FEEDING
- IDEAL FOR MULTIPLE MACHINE OPERATION
- BETTER ACCESSIBILITY TO ALL PARTS FOR EASY CLEANING AND LUBRICATION
- EASY ONE-HAND MOTION FOR MACHINE TILTING
- CONVENIENT, ADJUSTABLE EXTENSION PAN
- TY LINKER SECURELY BOLTED AND CRADLED
- BOTTOM SHELF FOR TOOLS AND PARTS
- PERFECT FOR PERMANENT LOCATION

- SELF-LOCKING DEVICE FOR SMOOTH TILTING
- EQUIPPED WITH LARGE SWIVELED CASTERS
- SIZE—68" LONG—33" HIGH—24" WIDE

LINKER MACHINES, INC.

39 DIVISION STREET

NEWARK 2, NEW JERSEY

OVER 3000 TY LINKERS IN DAILY OPERATION

*Distributor and Service Organisation for Europe, Great Britain and North Africa
SEFFELAAR & LOOYEN, 80 Waldeck Pyramontkade, The Hague, Holland. Telephone 391263.*

ment has been revamped and modernized and additional working rooms have been added. The blast freezer has been enlarged from 18 x 24-ft. to 42 x 24-ft. Installation of a conveyor system is planned for the freezer and is expected to be completed by June.

Alberta Meat Co., Ltd., Vancouver, B. C., Canada, has announced plans to erect a \$750,000 meat canning plant in the Richmond area.

A one-floor and partial basement addition is planned for the Fort Wayne, Ind., plant of Peter Eckrich & Sons, Inc. The addition is expected to cost \$385,000.

Geldin Meat Co., Inc., Los Angeles, has recently completed a new 93 x 35-ft. addition consisting of a pickle room and freezer and the enlarging of its boning room. Ultimate investment in structure and equipment is estimated to cost approximately \$120,000, according to IRVING GELDIN, president of the concern, and IRA GELDIN, vice president.

TRAILMARKS

The appointment of JO ANN SHURPIT, director of home economics for Libby, McNeill & Libby, Chicago, as

chairman of the American Meat Institute committee on home economics



F. R. SWANSON

has been announced by HOMER R. DAVISON, AMI president. The committee is primarily concerned with providing service to consumers by keeping them informed of new meat products, changes and improvements in meat and by advising them on basic meat cookery methods. New chairman of the AMI sausage committee is F. RAY SWANSON, manager of the sausage department for John Morrell & Co., Ottumwa, Ia.

BERNARD EBBING of The Rath Packing Co., Waterloo, Ia., will be one of the judges of live entrants in the Wisconsin Spring Market Hog Show to be held February 26 through 28 in the capital city of Madison.

W. T. OWEN has resigned as general manager of Owen Packing Co., Brownsville, Tex., according to T. R. ST. JOHN, southwest area vice president for Armour and Company, part

owner of the Owen firm. WADE A. CROSS, who has managed Armour fresh meat operations in Houston for the past seven years, succeeds Owen.

ELLEN FAULKNER, executive secretary of the Associated Meat Jobbers of Southern California, has been elected secretary of the food sanitation committee that acts in an advisory capacity to the Los Angeles city health department.

EDDIE WILLIAMS, president of Williams Meat Co., Kansas City, Kan., has been

re-elected to his second consecutive term as vice president of the American Royal Livestock and Horse Show. His new term as vice president will be for three years. Wil-



E. WILLIAMS

U. S.

MEAT PACKERS

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MEAT PACKERS

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EXHIBIT

JUNE 28th

1959

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- 2 Madrid, Spain on June 9th; to:
- 3 Rome, Italy on June 13th; to:
- 4 Venice via Siena, Florence, Bologna, Modena; also inspection of large Italian sausage manufacturer; to:
- 5 Vienna, June 22nd, 23rd, 24th; to
- 6 Munich, Germany, and finally to:
- 7 Frankfurt's Meat Industry Supply Exhibit on June 28th;
- 8 Return to Idlewild via Lufthansa Super Star Constellation from Frankfurt or Duesseldorf on date of your choice.
- 9 Paris, optional and extra.

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*On or about June 5th, subject to new summer schedules
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processed for 120 to 150 minutes, while those containing sodium isoascorbate were processed for 75 to 90 minutes to the same internal temperature. Both groups were smoked for the same length of time.

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RESULTS OF A.M.I.F. STUDY

	Franks cured by conventional process	Franks cured with NEO-CEBITATE (sodium isoascorbate, Merck)
Heat processing time	120-150 min.	75-90 min.
Flavor and texture	good	good
Peelability	good	good
Rate of color fade	3 days	4-5 days

liams also recently was honored by the Heart of America Meat Dealers Association. The association's retiring president, he received a plaque which read, "in appreciation of 17 years of service to the wholesale meat industry of Kansas City."

DEATHS

ALEX SPINK, 63, director of safety for the Kingan division, Hygrade Food Products Corp., Indianapolis, died this week of a heart attack. A former general chairman of the meat packers, tanning and leather products section, National Safety Council, Spink was chairman of the engineering committee and a member of the executive committee at the time of his death. He also was a member of the American Meat Institute safety advisory committee. Born and educated in Scotland, Spink joined Kingan upon coming to the United States in 1923. He later became master mechanic and was appointed division head of mechanical services in 1950. He was



ALEX SPINK

named director of safety the same year. Spink is survived by his widow and a daughter.

HARRY MCLELIE, 83, retired former president of Swift International, Ltd., and a veteran of 43 years in the meat packing industry, died recently. McLerie was president of Swift International from 1938 to his retirement in 1943. He had been associated with the Swift interests since 1893. He was made a vice president of Swift International in 1918 when the company was formed.

HENRY B. DUPLAN, 96, retired head cattle buyer for Wilson & Co., Inc., Chicago, died recently. Du Plan retired in 1942 after serving Wilson as a cattle buyer for 40 years.

EDWARD HAHN, 83, founder and president of Edward Hahn Packing Co., Johnstown, Pa., died recently. He founded his packing plant in 1905 in Kernville. Five years later the firm was relocated at its present site on Hickory st. in Johnstown.

JONAS L. PFAELZER, a Chicago meat broker for the past 60 years, died at the age of 78. Pfaelzer's father, Louis, started a meat packing firm in Chicago in 1871. He took control of the firm after his father's death. The

company went out of business in the 1930s. Survivors include three nephews, MONROE, ELLARD and LEONARD, who operate Pfaelzer Brothers, Inc., a Chicago meat purveying firm.

CLYDE M. LAWRENCE, former assistant to the sales manager at the Ottumwa, Ia., office of John Morrell & Co., died at the age of 82. Before joining Morrell, Lawrence was secretary and office manager of Charles Wolff Packing Co., Topeka, Kan.

HARRY S. GREENBAUM, founder and president of Cadillac Market Co., Detroit, died recently. He organized his company in 1914 and was one of the first meat purveyors in Detroit. Greenbaum's son, ARNOLD, and Arnold's wife now are running the firm.

STANLEY ZACK ROBINSON, co-owner of Deming Packing Co., Deming, N.M., died recently at the age of 62. Robinson formed the Deming packing firm in 1944 with W. O. HALL, HERMAN LINDAUER, A. B. WILLIAMS and JOHN GRANT. He served as livestock buyer for the company.

JOHN P. (CASEY) MALONE, 70, former superintendent of the beef division of Wilson & Co., Inc., Chicago, died recently. Malone retired five years ago after 54 years with Wilson.

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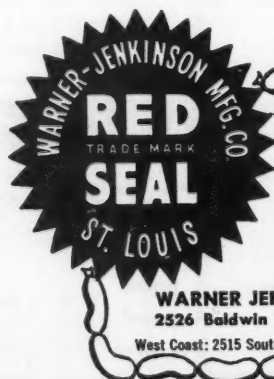
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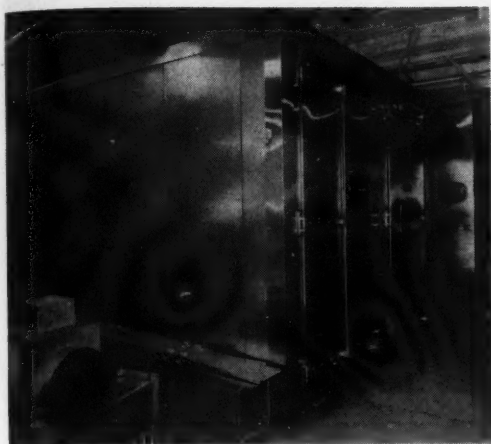


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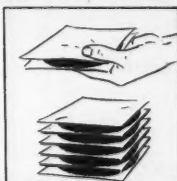
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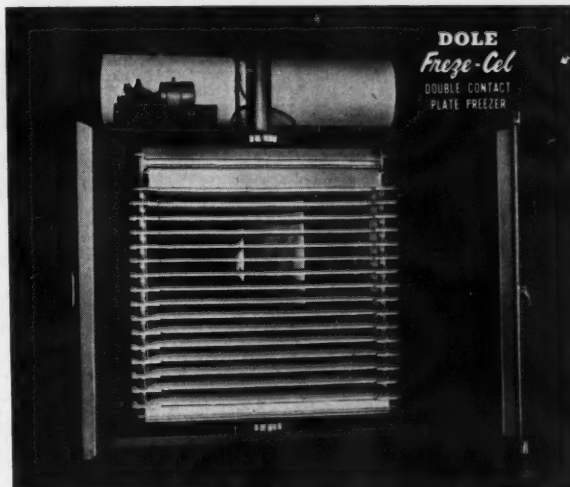
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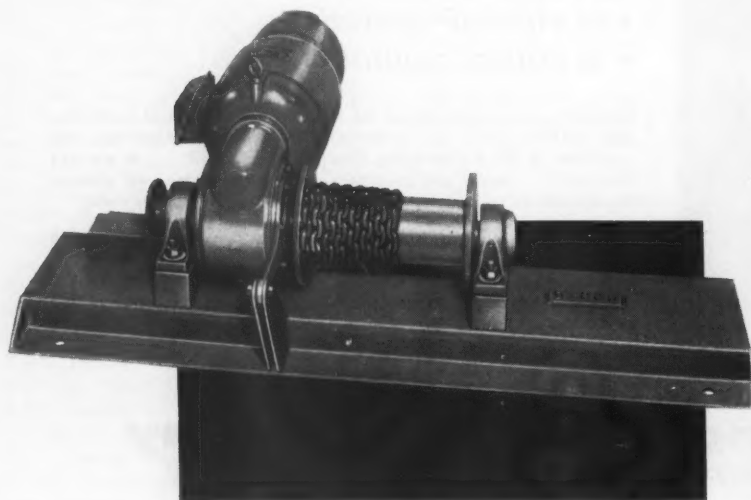
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ALL MEAT . . . output, exports, imports, stocks

Meat Output Down; Above Last Year

Meat production under federal inspection for the week ended Feb. but, largely on the strength of the larger hog kill, was 11 per cent larger but largely on the strength of the larger hog kill, was 11 per cent larger than the 356,000,000 lbs. produced in the same week last year. Cattle kill, down from the week before, was about 23,000 head smaller than last year. Hog slaughter also settled from the previous week, but numbered about 265,000 head, or 24 per cent larger than last year. Sheep slaughter also continued above last year. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)	
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.
Feb. 14, 1959	310	186.6	1,375	186.6
Feb. 7, 1959	322	192.9	1,385	187.9
Feb. 15, 1958	333	187.5	1,110	145.0

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Feb. 14, 1959	92	10.1	260	13.3	397
Feb. 7, 1959	92	10.1	287	14.4	405
Feb. 15, 1958	110	11.9	238	11.9	356

1959-59 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1959-59 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Feb. 14, 1959	1,075	602	238	136
Feb. 7, 1959	1,070	599	238	138
Feb. 15, 1958	1,017	563	230	131

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD.	
	Live	Dressed	Live	Dressed	Per cwt.	Mil. lbs.
Feb. 14, 1959	200	110	105	51	—	46.8
Feb. 7, 1959	200	110	105	50	—	47.5
Feb. 15, 1958	199	108	104	50	14.4	36.9

month before, were about 38,000,000 lbs. larger than a year earlier, but about 23,000,000 lbs. below the five-year average of 196,084,000 lbs. Last year's January change in beef inventories was a rise of about 2,000,000 lbs., while the average change for the month was downward.

Accumulation of pork in cold storage in January of about 38,000,000 lbs. pushed such stocks to 244,450,000 lbs. at the close of the month. This increase compared with last year's January rise of about 23,000,000 lbs. Reflecting the larger hog kill, current stocks of pork were about 26,000,000 lbs. above last year's 218,449,000 lbs. on January 31, but were about 133,000,000 lbs. below average.

January changes in stocks of other meats were upward, except in the case of veal, which was down slightly for the month and below average. Inventories of lamb and mutton rose moderately, and were about double that of last year and above average. Canned meats rose by about 3,000,000 lbs. to 60,155,000 lbs., and were larger than a year ago and above average for January 31.

CHICAGO LARD STOCKS

Lard inventories in Chicago on February 14 totaled 17,538,252 lbs., according to the Chicago Board of Trade. This volume compared with 18,060,694 lbs. in storage on January 31 and 10,156,982 lbs. in storage on February 14, 1958.

Lard stocks by classes (in pounds) appear in the table below:

	Feb. 14 1959	Jan. 31 1959	Feb. 14 1958
P.S. lard (a) . . .	10,620,525	10,925,067	4,768,817
P.S. lard (b) . . .	120,590	120,590	2,314,384
Dry rendered lard (a) . . .	4,693,448	4,751,448	118,882
Dry rendered lard (b) . . .	78,689	78,689	959,099
Other lard . . .	2,025,000	2,184,900	2,000,850
Total lard . . .	17,538,252	18,060,694	10,156,982

(a) Made since Oct. 1, 1958.
(b) Made previous to Oct. 1, 1958.

January Movement Of Meats Into Storage Below December; Larger Than Last Year

MOVEMENT of meats into cold storage slowed up some in January from the rate of accumulation the month before, but it held well above accumulation for the same month last year. Meat stocks in cold storage on January 31 totaled 501,818,000 lbs. for a gain of about 40,000,000 lbs. over closing December inventories of 462,396,000 lbs. Last

year's January increase amounted to about 26,000,000 lbs. Closing January meat stocks were up by about 73,000,000 lbs. over such holdings a year earlier, but were about 151,000,000 lbs. below the five-year 1954-58 average of 652,692,000 lbs.

Beef stocks at the close of last month at 172,676,000 lbs. represented a rise of about 1,200,000 lbs. over a

U. S. COLD STORAGE MEAT STOCKS, JANUARY 31, 1959

	Jan. 31 1959	Dec. 31 1958	Jan. 31 1958	5-Yr. av. 1954-58
	1,000 lbs.	1,000 lbs.	1,000 lbs.	1,000 lbs.
Beef, frozen . . .	158,386	160,876	122,446	185,271
Beef, in cure and cured . . .	14,290	13,024	12,384	10,813
Total beef . . .	172,676	173,900	134,830	196,084
Pork, frozen: . . .				
Picnics . . .	9,056	8,239	8,019	...
Hams . . .	44,730	23,194	39,265	...
Bellies . . .	54,677	45,873	59,258	...
Other pork . . .	80,575	77,145	56,814	...
Total frozen pork . . .	189,038	154,451	163,356	287,018
Pork in cure and cured: . . .				
Bellies, D.S. . . .	12,413	11,555	10,348	...
Other D.S. pork . . .	8,371	8,386	7,575	...
Other cure pork . . .	34,628	32,023	37,170	...
Total cure pork . . .	55,412	51,963	55,093	89,587
Total, all pork . . .	244,450	206,414	218,449	377,205
Veal in freezer . . .	15,013	15,755	11,913	17,047
Lamb and mutton in freezer . . .	9,524	9,189	4,756	9,033
Canned meats in cooler . . .	60,155	57,138	59,209	53,303
Total, all meats . . .	501,818	462,396	429,157	652,692

On January 31, 1959 the government held in cold storage outside of processors' hands 1,184,000 lbs. of beef and 2,137,000 lbs. of pork. *Not reported separately previous to 1957.

Animal Foods Production

Canned food and canned or fresh frozen food components for dogs, cats and like animals, prepared under government inspection and certification in December 1958 totaled 29,491,130 lbs., compared with 33,375,259 lbs. the month before and 35,387,759 lbs. produced in December 1957.

INTERIOR IOWA, SO. MINN.

Receipts at Buffalo, N. Y., in Jan., terrier markets compared, as reported by the USDA:

	Hogs	Sheep
Jan. 1959 . . .	1,738,500	139,400
Dec. 1958 . . .	1,644,000	127,300
Jan. 1958 . . .	1,452,500	125,700

PROCESSED MEATS . . . SUPPLIES

U.S. Meat Imports Set Record in 1958

Imports of meats into the United States last year reached a record 813,944,379 lbs. This volume was more than double the 398,564,942 lbs. imported in 1957. Imports of fresh beef at 356,679,581 lbs. comprised the largest single class of meats imported last year, and was almost triple that of 1957. Canned product added another 108,189,769 lbs. to the 1958 volume of beef imports. Argentina was our largest supplier of meats last year with 196,983,884 lbs. followed by 192,167,404 lbs. from New Zealand and 121,632,402 lbs. from Canada. U. S. canned pork imports last year totaled 122,646,866 lbs. for a small rise over 1957 volume of 108,092,952 lbs. Most of our foreign fresh pork came from Canada and the canned product from Holland. U. S. meat imports by country of origin are listed below as follows:

Country of origin	Fresh meats and edible offal			Cured meats	
	Beef and Veal Pounds	Lamb and Mutton Pounds	Pork Pounds	Beef Pounds	Pork Pounds
Argentina	110,135,854	15,959
Australia	15,375
Brazil	2,662,896
Canada	54,327,517	1,165,092	49,063,871	214,390	7,163,073
Denmark	58,892	3,056,639
Germany	136,204
Holland	78,889	191,457
Ireland	1,687	3,792	166,613
Mexico	28,111,041	25,986	60,998
New Zealand	83,480,783	5,964,497	334,391
Paraguay	185,792,577	6,234,877
Poland	199,300
Uruguay	191,729
All others	7,965,045	1,192,077	29,604	191,729	87,722
Totals—Year, 1958	356,679,581	23,057,711	49,457,624	119,242,960	10,817,667
Year, 1957	122,674,556	2,806,964	23,653,531	21,450,979	6,855,337

Country of origin	Canned meats			Sausage		Total Pounds
	Beef Pounds	Pork Pounds	Misc. Pounds	Treated Pounds	General miscel. Pounds	
Argentina	81,507,205	169,301	1,132,022	4,008,543	196,983,884
Australia	131,425	109,217	168,634	31,961,227
Brazil	10,125,900	20,608	54,592	12,253,406
Canada	172,991	4,478,796	327,782	40,485	4,478,405	121,632,402
Denmark	45,866	37,939,773	4,509,687	180,278	1,560	45,792,695
Germany	2,553	6,378,507	103,270	238,335	20	6,858,896
Holland	88,372	47,336,114	1,268,321	37,200	4,958	49,063,871
Ireland	1,790	6,000	28,290,923
Mexico	435	416,211	68,984,393
New Zealand	100	120	74,969	192,167,404
Paraguay	10,175,256	39,526	1,103	16,450,762
Poland	24,913,040	4,964,824	2,301	29,870,165
Uruguay	5,822,759	62,892	47,162	72,000	108,320	6,407,424
All others	22,251	1,327,127	763,078	630,501	69,631	12,269,785
Totals—Year, 1958	108,189,769	122,646,866	13,263,015	1,218,919	9,370,267	813,944,379
Year 1957	96,566,939	108,092,952	6,829,724	815,015	9,019,945	398,564,942

DOMESTIC SAUSAGE

Pork sausage, bulk, (crl. lb.)
in 1-lb. roll	33 1/2 @ 36 1/2
Pork saus., s.c., 1-lb. pk. 52	@ 57
Franks, s.c., 1-lb. pk.	63 1/2 @ 74
Franks, skinless, 1-lb. package	50
Bologna, ring (bulk)	48 1/2 @ 67
Bologna, art. cas., bulk. 41	@ 45
Bologna, a.c., sliced, 6-7 oz. pk., doz.	2.77 @ 3.60
Smoked liver, a.c., bulk. 50	@ 58
Smoked liver, a.c., bulk. 41	@ 45
Polish saus., self-serv.	.73 @ 81
New Eng. lunch spec.	.62 @ 74
New Eng. lunch spec., sliced, 6-7 oz. doz.	3.84 @ 4.92
Olive loaf, bulk	45 1/2 @ 52
O.L., sliced 6-7 oz., doz.	2.88 @ 3.84
Blood, tongue, n.c.	69
Blood, tongue, a.c.	45 1/2 @ 64
Pepper loaf, bulk	49 1/2 @ 64 1/2
P.L., sliced 6 oz., doz.	3.15 @ 4.50
Picklo & pimento loaf	42 1/2 @ 52
P & P. loaf, sliced, 6-7 oz., dozen	2.88 @ 3.60

DRY SAUSAGE

(crl. lb.)
Oerelat, ch. hog bungs.	1.02 @ 1.04
Thurlinger	63 @ 85
Farmer	86 @ 88
Holsteiner	73 @ 75
Salami, B.C.	94 @ 96
Salami, Genoa style	1.04 @ 1.06
Salami, cooked	51 @ 53
Pepperoni	87 @ 89
Stellan	96 @ 98
Goteberg	86 @ 88
Mortadella	50 @ 61

SEEDS AND HERBS

(crl. lb.)	Whole	Ground
Caraway seed	22	27
Comino seed	50	55
Mustard seed
fancy	23
yellow Amer.	17
Oregano	44	50
Coriander
Morocco No. 1	20	24
Morjoram, French	55	64
Sage, Dalmatian, No. 1	56	64

SPICES

(Basis Chicago, original barrels, bags, bales)	Whole	Ground
Allspice, prime	86	96
Resifted	99	1.01
Chili pepper	53
Chili powder	53
Cloves, Zanzibar	61	66
Ginger, Jam., unbl.	62	67
Mace fancy Banda	3.50
West Indies	3.50
East Indies	3.20
Mustard flour, fancy	43
No. 1	38
West Indies nutmeg	2.40
Paprika, Amer. No. 1	55
Paprika, Spanish	90
Cayenne pepper	61
Pepper:
Red, No. 1	52	52
White	55	60
Black	38	40

SAUSAGE CASINGS

(L.c.l. prices quoted to manufacturers of sausage)
Beef rounds: (Per set)
Clear, 29/35 mm.	1.15 @ 1.25
Clear, 35/38 mm.	1.05 @ 1.20
Clear, 35/40 mm.	85 @ 1.05
Clear, 38/40 mm.	1.05 @ 1.20
Clear, 40/44 mm.	1.30 @ 1.50
Clear, 44 mm./up	1.95 @ 2.50
Not clear, 44 mm./dn.	75 @ 85
Not clear, 44 mm./up	85 @ 95
Beef weasands: (Each)
No. 1, 24 in./up	14 @ 17
No. 1, 22 in./up	10 @ 15
Beef middles: (Per set)
Ex. wide, 2 1/2 in./up	3.60 @ 3.85
Spec. wide, 2 1/2 in.	2.35 @ 2.45
Spec. med. 1 1/2 in.	1.85 @ 1.75
Narrow, 1 1/2 in./dn.	1.15 @ 1.30
Beef bung caps: (Each)
Clear, 5 in./up	30 @ 35
Clear, 4 1/2 inch	25 @ 29
Clear, 4 1/4 inch	16 @ 18
Clear, 3 1/4 inch	12 @ 14
Not clear, 4 1/2 inch/up	15 @ 18
Beef bladders, salted: (Each)
7 1/2 inch/up, inflated	20
6 1/2-7 1/2 inch, inflated	15
5 1/2-6 1/2 inch, inflated	13 @ 14
Pork casings: (Per hank)
29 mm./down	4.50 @ 4.60
29/32 mm.	4.40 @ 4.50
32/35 mm.	5.30 @ 3.40
35/38 mm.	2.80 @ 2.90
38/44 mm.	2.60 @ 2.70

Hog bungs: (Each)
Box, 34 inch cut	62 @ 67
Export, 34 in. cut	55 @ 59
Large prime, 34 in.	40 @ 42
Med. prime, 34 in.	28 @ 30
Small prime	18 @ 22
Middles, cap off	60 @ 70
Hog skips	7 @ 10
Hog runners, green	20 @ 25
Sheep casings: (Per hank)
26/28 mm.	5.80 @ 6.00
24/26 mm.	5.05 @ 5.90
22/24 mm.	4.75 @ 5.25
18/20 mm.	2.70 @ 3.35
20/22 mm.	3.90 @ 4.25
16/18 mm.	1.50 @ 2.30

CURING MATERIALS

Nitrite of soda, in 400-lb. Crt.
bbil., del. or f.o.b. Chgo.	41.99
Pure refined gran.
nitrate of soda	5.65
Pure refined powdered nitrate of soda	8.65
Salt, paper sack, f.o.b.
Chgo. gran. carlots, ton	30.50
Rock salt in 100-lb. bags, f.o.b. whse. Chgo.	28.50
Sugar:
Raw, 96 basis, f.o.b. N.Y.	6.00
Refined standard cane gran. basis (Chgo.)	8.85
Packers curing sugar, 100-lb. bags f.o.b. Reserve.	8.70
La. lease 2%
Dextrose, regular:
Cellose, (carlots, cwt.)	7.40
Ex-warehouse, Chicago	7.61

OMAHA, DENVER MEATS

(Carlots, cwt.)

Omaha, Feb. 18, 1959

Choice steer carc., 6/700 lbs.	\$43.25 @ 43.50
Choice steer carc., 7/800 lbs.	41.25 @ 41.75
Choice steer carc., 8/900 lbs.	39.25 @ 39.75
Good steer carc., 7/800 lbs.	38.75 @ 39.25
Choice, heifer carc., 5/600 lbs.	43.00
Choice heifer carc., 6/700 lbs.	41.50 @ 42.00

Denver, Feb. 17, 1959

Choice steer carc., 7/800 lbs.	41.75 @ 42.00
Good steer carc., 8/900 lbs.	39.00
Good steer carc., 8/900 lbs.	38.50
Choice heifer carc., 6/700 lbs.	40.75 @ 41.25

HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Feb. 14, 1959 was 13.6, the U. S. Department of Agriculture has reported. This ratio compared with the 13.9 ratio for the preceding week and 18.1 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.169, \$1.151 and \$1.120 per bu. during the three periods, respectively.

Meat Index At Year Low

Meat prices in the week ended February 10 settled to their lowest level in a year, the wholesale index for the period indicated. The Bureau of Labor Statistics wholesale price index of 101.0 on meats was down from 102.3 for the previous week and compared with 100.6 for the same week last year. The average primary market prices index at 119.4 was up a fraction and compared with 118.8 a year earlier. Current indices were calculated on the basis of the 1947-49 average of 100 per cent.

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

Feb. 17, 1959

WHOLESALE FRESH MEATS

CARCASS BEEF

Steers, gen. range: (carlots, lb.)	n.q.
Prime, 700/800	45n
Choice, 500/600	44
Choice, 600/700	42 1/2
Good, 700/800	41n
Good, 600/700	40
Good, 500/600	40 1/2
Commercial cow	35
Canner-cutter cow	36 1/2 @ 37

PRIMAL BEEF CUTS

Prime:	(Lb.)
Rounds, all wts.	55 1/2
Trimmed loins	50/70 lbs. (lcl.) .90 @ 96
Square chucks,	70/90 lbs. .41 1/2 @ 43 1/2
Arm chucks, 80/110	.39 1/2 @ 40 1/2
Ribs, 25/35 (lcl)	.70 @ 71
Briskets, (lcl)	.35 @ 36
Navels, No. 1	.17 @ 17 1/2
Flanks, rough No. 1.	.17 1/2
Choice:	
Hindqtrs., 5/800	.51 1/2
Foreqtrs., 5/800	.38 1/2
Rounds, 70/90 lbs.	.52 @ 53
Trimmed loins, 50/70	.68 @ 72
Square chucks,	70/90 lbs. .41 1/2 @ 43 1/2
Arm chucks, 80/110	.39 1/2 @ 40 1/2
Ribs, 25/35 (lcl)	.54 @ 60
Briskets, (lcl)	.35 @ 36
Navels, No. 1	.17 @ 17 1/2
Flanks, rough No. 1.	.17 1/2
Good, (all wts.):	
Rounds	.51 @ 52
Sq. chucks	.41 1/2 @ 43
Briskets	.34 @ 35
Ribs	.47 @ 50
Loins	.62 @ 65

COW & BULL TENDERLOINS

C&C grade, fresh	Job lots
Cow, 3 lb./down	80 @ 85
Cow, 3/4 lbs.	95 @ 1.00
Cow, 4/5 lbs.	1.05 @ 1.10
Cow, 5 lbs./up	1.15 @ 1.20
Bull, 5 lbs./up	1.15 @ 1.20

BEEF HAM SETS

Insidies, 12/up, lb.	62 1/2 n
Outsidies, 8/up, lb.	60n
Knuckles, 7 1/2/up, lb.	62 1/2 n

BEEF PRODUCTS

(Frozen, carlots, lb.)

Tongues, No. 1, 100's..	32 1/2
Tongues, No. 2, 100's..	30 1/2
Hearts, regular, 100's..	24n
Livers, regular, 35/50's	27 1/2 n
Livers, selected, 35/50's	31
Lips, scalded, 100's..	12 1/2
Lips, unscaled, 100's..	13
Tripe, scalded, 100's..	7 1/2
Tripe, cooked, 100's..	8 1/2
Melts	7 @ 7 1/2
Lungs, 100's	8 1/2
Udders, 100's	5

FANCY MEATS

(lcl prices, lb.)

Beef tongues:	
corned, No. 1	39
corned, No. 2	33
Veal breads, 6/12 oz.	1.08
Calif. tongue, 1-lb./dn.	29
Oxtails, fresh select	31

BEEF SAUS. MATERIALS

FRESH

Canner-cutter cow meat,	(Lb.)
barrels	52n
Bull meat, boneless,	
barrels	54 1/2
Beef trimmings,	
trimmed, barrels	38n
Beef trimmings,	
85/95% barrels	.46 1/2 @ 47
Boneless chucks,	
barrels	51 1/2
Beef cheek meat,	
trimmed, barrels	34 1/2 n
Beef head meat, bbis.	33n
Veal trimmings,	
boneless, barrels	.48 @ 49

VEAL—SKIN OFF

(lcl carcass prices cwt.)

Prime, 90/120	\$60.00 @ 62.00
Prime, 120/150	\$59.00 @ 62.00
Choice, 90/120	\$4.00 @ 55.00
Choice, 120/150	\$3.00 @ 57.00
Good, 90/150	\$4.00 @ 51.00
Com'l, 90/190	\$4.00 @ 45.00
Utility, 90/190	\$3.00 @ 40.00
Cull, 60/125	\$3.00 @ 37.00

CARCASS LAMB

(lcl prices, cwt.)

Prime, 35/45	\$43.00 @ 45.00
Prime, 45/55	\$39.00 @ 41.00
Prime, 55/65	\$37.00 @ 39.00
Choice, 35/45	\$42.00 @ 43.00
Choice, 45/55	\$38.00 @ 39.00
Choice, 55/65	\$36.00 @ 37.00
Good, all wts.	\$4.00 @ 36.00

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):	Feb. 17	Feb. 17	Feb. 17
STEER:			
Choice:			
500-600 lbs.	\$45.00 @ 47.00	\$46.00 @ 47.00	\$46.00 @ 47.50
600-700 lbs.	43.00 @ 46.00	44.00 @ 46.00	45.00 @ 47.00
Good:			
500-600 lbs.	42.00 @ 44.00	44.00 @ 45.00	44.50 @ 46.00
600-700 lbs.	41.00 @ 43.00	42.00 @ 44.00	43.50 @ 45.00
Standard:			
350-600 lbs.	41.00 @ 43.00	42.00 @ 44.00	42.00 @ 44.00
COW:			
Standard, all wts.	None quoted	40.00 @ 42.00	None quoted
Commercial, all wts.	36.50 @ 38.00	38.00 @ 40.00	40.00 @ 42.00
Utility, all wts.	36.50 @ 38.00	37.00 @ 39.00	38.50 @ 41.00
Canner-cutter	33.00 @ 36.50	34.00 @ 37.00	37.00 @ 40.00
Bull, util. & com'l	44.00 @ 46.00	43.00 @ 45.00	44.00 @ 46.00
FRESH CALF:	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	54.00 @ 57.00	None quoted	53.00 @ 57.00
Good:			
200 lbs. down	53.00 @ 55.00	54.00 @ 56.00	48.00 @ 55.00
LAMB (Carcass):			
Prime:			
45-55 lbs.	40.00 @ 42.00	39.00 @ 41.00	38.00 @ 41.00
55-65 lbs.	34.00 @ 39.99	38.00 @ 42.00	36.00 @ 39.00
Choice:			
45-55 lbs.	40.00 @ 42.00	38.00 @ 43.00	38.00 @ 41.00
55-65 lbs.	34.00 @ 39.00	37.00 @ 41.00	36.00 @ 39.00
Good, all wts.	34.00 @ 39.00	38.00 @ 43.00	36.00 @ 39.00
MUTTON (Ewe):			
Choice, 70 lbs./down	25.00 @ 27.00	None quoted	25.00 @ 26.00
Good, 70 lbs./down	25.00 @ 27.00	22.00 @ 24.00	25.00 @ 26.00

NEW YORK

Feb. 17, 1959

WHOLESALE FRESH MEATS

BEEF CARCASSES, CUTS

Steer:	(Non-locally dr., cwt.)
Prime, carc., 6/700	\$50.50 @ 52.00
Prime, carc., 7/800	50.00 @ 52.00
Choice, carc., 6/700	47.50 @ 49.00
Choice, carc., 7/800	45.00 @ 48.00
Good, carc., 5/600	44.00 @ 46.00
Good, carc., 6/700	44.50 @ 46.00
Hindq., pr., 6/700	59.00 @ 63.00
Hindq., pr., 7/800	58.00 @ 61.00
Hindq., ch., 6/700	53.00 @ 58.00
Hindq., ch., 7/800	49.00 @ 55.00
Hindq., gd., 6/700	52.00 @ 55.00
Hindq., gd., 7/800	48.00 @ 54.00

BEEF CUTS

(Locally dressed, lb.)

Prime steer:	
Hindqtrs., 900/700	.58 @ 63
Hindqtrs., 700/800	.57 @ 62
Hindqtrs., 800/900	.57 @ 61
Rounds, flank off	.53 1/2 @ 57
Rounds, diamond bone	
flank off	.54 @ 58
Short loins, untrim.	.85 @ 88
Short loins, trim.	1.02 @ 1.16
Flanks	.19 @ 21
Ribs (7 bone cut)	.60 @ 70
Arm chucks	.43 @ 47
Briskets	.36 @ 38
Plates	.19 @ 21

Choice steer:

Hindqtrs., 600/700	.57 @ 59
Hindqtrs., 700/800	.56 @ 57
Hindqtrs., 800/900	.49 @ 52
Rounds, flank off	.53 @ 57
Rounds, diamond bone	
flank off	.54 @ 58
Short loins, untrim.	.58 @ 65
Short loins, trim.	.75 @ 89
Flanks	.18 1/2 @ 20
Ribs (7 bone cut)	.50 @ 58
Arm chucks	.41 @ 45
Briskets	.35 @ 37
Plates	.19 @ 20

NEW YORK RECEIPTS

Receipts reported to the USDA Marketing Service, week ended Feb. 14, 1959, with comparisons:

STEER AND HEIFER: Carcasses	
Week ended Feb. 14	10,907
Week previous	13,101

COW:	
Week ended Feb. 14	974
Week previous	772

BULL:	
Week ended Feb. 14	212
Week previous	197

VEAL AND CALF:	
Week ended Feb. 14	11,563
Week previous	10,656

LAMB:	
Week ended Feb. 14	42,063
Week previous	35,530

MUTTON:	
Week ended Feb. 14	167
Week previous	65

HOG AND PIG:	
Week ended Feb. 14	26,721
Week previous	18,020

BEEF CUTS:	Lbs.
Week ended Feb. 14	133,453
Week previous	591,782

VEAL AND CALF CUTS:	
Week ended Feb. 14	...
Week previous	...

LAMB AND MUTTON:	
Week ended Feb. 14	696
Week previous	988

PORK CUTS:	
Week ended Feb. 14	2,784,269
Week previous	1,201,795

OFFAL:	
Week ended Feb. 14	455,561
Week previous	432,539

BEEF TRIMMINGS:	
Week ended Feb. 14	32,000
Week previous	32,000

BEEF CURED:	
Week ended Feb. 14	464,803
Week previous	14,859

PORK CURED AND SMOKED:	
Week ended Feb. 14	543,461
Week previous	547,196

LARD AND PORK FAT:	
Week ended Feb. 14	12,068
Week previous	6,450

FANCY MEATS

(lcl prices)

Veal breads, 6/12 oz.	1.15
12 oz./up	1.39
Beef livers, selected	39
Beef kidneys	25
Oxtails, 1/2-lb., frozen	24

LAMB

(Carcass prices, cwt.)

Prime, 45/dn.	\$44.00 @ 49.00
Prime, 45/55	43.00 @ 48.00
Prime, 55/65	40.00 @ 44.00
Choice, 45/dn.	42.00 @ 48.00
Choice, 45/55	41.00 @ 47.00
Choice, 55/65	37.00 @ 42.00
Good, 45/dn.	41.00 @ 45.00
Good, 45/55	40.00 @ 44.00
Good, 55/65	36.00 @ 40.00

(Non-local)

Prime, 45/dn.	42.00 @ 46.00
Prime, 45/55	41.00 @ 45.00
Prime, 55/65	39.00 @ 42.00
Choice, 45/dn.	40.00 @ 44.00
Choice, 45/55	38.50 @ 44.00
Choice, 55/65	37.50 @ 39.00
Good, 45/dn.	39.00 @ 41.00
Good, 45/55	37.00 @ 41.00
Good, 55/65	37.00 @ 39.00

VEAL—SKIN OFF

(Carcass prices) (Non-local)

Prime, 90/120	64.00 @ 67.00
Prime, 120/150	63.00 @ 66.00
Choice, 90/120	54.00 @ 59.00
Choice, 120/150	53.00 @ 58.00
Good, 90/down	48.00 @ 56.00
Good, 90/150	46.00 @ 50.00
Stand., 90/down	47.00 @ 49.00
Stand., 90/150	47.00 @ 49.00
Calf, 200/dn., ch.	48.00 @ 51.00
Calf, 200/dn., gd.	46.00 @ 49.00
Calf, 200/dn., std.	45.00 @ 47.00

LOCAL SLAUGHTER

CATTLE:	Head
Week ended Feb. 14	11,431
Week previous	12,568
CALVES:	
Week ended Feb. 14	7,380
Week previous	7,709
HOGS:	
Week ended Feb. 14	45,427
Week previous	50,788
SHEEP:	
Week ended Feb. 14	38,437
Week previous	40,523

PHILA. FRESH MEATS

Feb. 17, 1959

STEER CARCASS: (Local, cwt.)	
Choice, 5/700	\$47.50 @ 49.00
Choice, 7/800	46.00 @ 48.00
Good, 5/800	44.00 @ 47.50
Hindq., ch., 140/170	54.00 @ 56.00
Hindq., gd., 140/170	53.00 @ 54.00
Rounds, choice	54.00 @ 57.00
Rounds, good	54.00 @ 56.00
Full loin, choice	52.00 @ 54.00
Full loin, good	49.00 @ 52.00
Ribs, choice	54.00 @ 58.00
Ribs, good	45.00 @ 52.00
Armchucks, ch.	44.00 @ 45.00
Armchucks, gd.	43.00 @ 44.00

STEER CARCASS: (non-local, cwt.)	
Choice, 5/700	47.25 @ 47.75
Choice, 7/800	46.25 @ 47.25
Good, 5/800	44.00 @ 46.00
Hindq., ch., 140/170	54.00 @ 56.00
Hindq., gd., 140/170	52.00 @ 53.00
Rounds, choice	53.00 @ 56.00
Rounds, good	52.00 @ 54.00
Full loin, choice	53.00 @ 55.00
Full loin, good	49.00 @ 52.00
Ribs, choice	54.00 @ 56.00
Ribs, good	48.00 @ 52.00
Armchucks, ch.	43.00 @ 45.00
Armchucks, gd.	42.00 @ 43.00

VEAL CARC., LB.:	Local	West
Prime, 90/150	60 @ 63	n.q.
Choice, 90/150	59 @ 63	59 @ 63
Good, 50/90	54 @ 57	55 @ 58
Good, 90/120	55 @ 58	55 @ 58
LAMB CARC., LB.:	Local	West
Prime, 30/45	44 @ 48	42 @ 44
Prime, 45/55	40 @ 46	39 @ 44
Choice, 30/45	44 @ 48	42 @ 44
Choice, 45/55	40 @ 46	39 @ 44
Good, 30/45	40 @ 44	40 @ 44
Good, 45/55	38 @ 40	38 @ 40

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, Feb. 18, 1959)

SKINNED HAMS				BELLIES			
F.F.A. or fresh		Frozen		F.F.A. or fresh		Frozen	
44a	10/12	44n		27n	6/8	27n	
42	12/14	42		27	8/10	27	
39 1/2	14/16	39 1/2		24 1/2 @ 24	10/12	24 1/2 @ 25	
38	16/18	38		24	12/14	24	
36 1/2	18/20	36 1/2		22	14/16	22	
36 1/4	20/22	36 1/4		21 1/2	16/18	21 1/2	
36 1/8	22/24	36 1/8		20	18/20	20	
36 1/16	24/26	36 1/16					
36 1/32	25/30	36 1/32					
36	25/up, 2's in.	36					
PICNICS				FAT BACKS			
F.F.A. or fresh		Frozen		Frozen or fresh		Cured	
25 1/4	4/8	25 1/4		7n	6/8	7 1/2 n	
24 1/2	6/8	24 1/2		7n	8/10	8 1/2 n	
24 @ 24 1/2	8/10	24n		8 1/2 n	10/12	8 1/2 n	
24 @ 24 1/2	10/12	24n		9 1/2 n	12/14	9 1/2 n	
24 @ 24 1/2	12/14	24n		9n	14/16	10n	
23 @ 24 1/2	8/up, 2's in.	23n		10n	16/18	11n	
				10n	18/20	11n	
				10n	20/25	11n	
FRESH PORK CUTS				OTHER CELLAR CUTS			
Job Lot		Car Lot		Frozen or fresh		Cured	
36 1/2 @ 37 1/2	Loins, 12/dn.	35 1/2 @ 36		11 1/4	Sq. Jowls, boxed	n.q.	
36	Loins, 12/16	35		9 1/2 @ 10	Jowl Butts, loose	11n	
36	Loins, 16/20	35		10 1/2 n	Jowl Butts, boxed	n.q.	
35	Loins, 20/up 34 1/2 @ 35						
32	Butts, 4/8	30					
31	Butts, 8/12	30n					
31	Butts, 8/up	30n					
35 1/2 @ 36 1/2	Ribs, 3/dn.	35 1/4					
30	Ribs, 3/5	27 1/2 b					
26	Ribs, 5/up	24 1/2 n					

n—nominal, b—bid, a—asked.

LARD FUTURES PRICES

(Drum contract basis)

NOTE: Add 1/4¢ to all price quotations ending in 2 or 7.

FRIDAY, FEB. 13, 1959

Open	High	Low	Close
Mar. 0.40	0.40	0.37	0.37b
-37			
May 0.60	0.62	0.60	0.62a
July 0.77	0.77	0.75	0.75
Sept. 0.90	0.90	0.87	0.87a
Sales: 760,000 lbs.			
Open interest at close Thurs., Feb. 12: Mar. 166, May 90, July 118, and Sept. 41 lots.			

MONDAY, FEB. 16, 1959

Mar.	0.32	0.35	0.32	0.32a
May	0.62	0.62	0.57	0.57
July	0.75	0.75	0.72	0.72a
Sept.	0.85	0.85	0.80	0.80b
Sales: 920,000 lbs.				
Open interest at close Fri., Feb. 13: Mar. 165, May 100, July 117, and Sept. 44 lots.				

TUESDAY, FEB. 17, 1959

Mar.	0.30	0.30	0.22	0.22b
May	0.55	0.55	0.42	0.42b
July	0.70	0.70	0.65	0.65
Sept.	0.82	0.82	0.75	0.75
Sales: 2,080,000 lbs.				
Open interest at close Mon., Feb. 16: Mar. 161, May 104, July 118, and Sept. 47 lots.				

WEDNESDAY, FEB. 18, 1959

Mar.	0.22	0.22	0.22	0.22b
May	0.45	0.45	0.45	0.45a
July	0.65	0.67	0.65	0.65a
Sept.	0.75	0.75	0.70	0.72
Sales: 520,000 lbs.				
Open interest at close Tues., Feb. 17: Mar. 152, May 108, July 124, and Sept. 53 lots.				

THURSDAY, FEB. 19, 1959

Mar.	0.20	0.22	0.20	0.20b
May	0.40	0.40	0.35	0.35
July	0.60	0.60	0.55	0.55
Sept.	0.65	0.65	0.62	0.65a
Sales: 1,200,000 lbs.				
Open interest at close Wed., Feb. 18: Mar. 151, May 105, July 125, and Sept. 54 lots.				

LARD FUTURES PRICES

(Loose contract basis)

FRIDAY, FEB. 13, 1959

Open	High	Low	Close
Mar. 8.62	8.62	8.62	8.62b .64a
May 8.75	8.74	8.70	8.70b .73a
July 8.85	8.85	8.82	8.82b .85a
Sept. 9.01	9.01	9.00a	9.00b .90a
Sales: 1,140,000 lbs.			
Open interest at close Thurs., Feb. 12: Mar. 30, May 32, July 46, and Sept. 14 lots.			

MONDAY, FEB. 16, 1959

Mar.	8.50	8.50	8.50	8.50b .62a
May	8.75	8.75	8.65b .69a	
July	8.80	8.80	8.80	8.75b .80a
Sept.	8.96	8.96	8.96	8.96
Sales: 120,000 lbs.				
Open interest at close Fri., Feb. 13: Mar. 31, May 39, July 47, and Sept. 17 lots.				

TUESDAY, FEB. 17, 1959

Mar.	8.50	8.50	8.50	8.45b .55a
May	8.68	8.68	8.60	8.55b .63a
July	8.80	8.80	8.78	8.70b .79a
Sept.	8.95	8.95	8.94a	8.90b .94a
Sales: 540,000 lbs.				
Open interest at close Mon., Feb. 16: Mar. 31, May 39, July 46, and Sept. 17 lots.				

WEDNESDAY, FEB. 18, 1959

Mar.	8.45	8.45	8.43a	8.40b .45a
May	8.55	8.55	8.55	8.52b .58a
July	8.75	8.75	8.75	8.73b .77a
Sept.	8.90	8.90	8.90	8.85b .90a
Sales: 240,000 lbs.				
Open interest at close Tues., Feb. 17: Mar. 30, May 42, July 45, and Sept. 18 lots.				

THURSDAY, FEB. 19, 1959

Mar.	8.40	8.40	8.40	8.40b .45a
May	8.55	8.55	8.55	8.51b .55a
July	8.70	8.70	8.70	8.70b .77a
Sept.	8.85	8.85	8.85	8.85b .89a
Sales: 240,000 lbs.				
Open interest at close Wed., Feb. 18: Mar. 29, May 41, July 46, and Sept. 18 lots.				

CUT-OUT MARGINS BEST IN MONTHS

(Chicago costs, credits and realizations for Monday and Tuesday)

Packers realized the best returns on their hog purchases this week than they have in many months. The narrow plus margins on light hogs rose appreciably, being joined in the plus side by mediumweights, with heavies edging close to the line also.

	-180-220 lbs.—		-220-240 lbs.—		-240-270 lbs.—	
	Value		Value		Value	
	per cwt.	per cwt.	per cwt.	per cwt.	per cwt.	per cwt.
	live	yield	live	yield	live	yield
Lean cuts	\$11.86	\$16.90	\$11.18	\$15.64	\$10.80	\$15.04
Fat cuts, lard	4.43	6.35	4.44	6.24	4.02	5.33
Ribs, trimmings, etc.	1.85	2.65	1.86	2.50	1.78	2.48
Cost of hogs	\$15.81		\$15.65		\$15.22	
Condemnation loss	.07		.07		.07	
Handling, overhead	1.65		1.50		1.50	
TOTAL COST	17.53	25.04	17.22	24.08	16.62	23.06
TOTAL VALUE	15.14	25.90	17.48	24.47	16.60	23.65
Cutting margin	+.61	+.86	+.26	+.39	+.02	+.60
Margin last week	+.17	+.22	+.18	+.25	+.60	+.30

PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles	San Francisco	No. Portland
	Feb. 17	Feb. 17	Feb. 17
FRESH PORK (Carcass): (Packer style)		(Shipper style)	(Shipper style)
80-120 lbs., U.S. No. 1-3. None quoted		None quoted	None quoted
120-180 lbs., U.S. No. 1-3. \$28.50 @ 30.00		None quoted	\$28.00 @ 29.00
LOINS, No. 1:			
8-10 lbs.	41.00 @ 45.00	\$42.00 @ 46.00	44.00 @ 47.00
10-12 lbs.	41.00 @ 45.00	44.00 @ 48.00	44.00 @ 47.00
12-16 lbs.	41.00 @ 45.00	42.00 @ 46.00	44.00 @ 47.00
PICNICS:			
(Smoked)		(Smoked)	(Smoked)
4-8 lbs.	32.00 @ 39.00	32.00 @ 35.00	31.00 @ 35.00
HAMS:			
12-16 lbs.	46.00 @ 55.00	54.00 @ 58.00	47.00 @ 51.00
16-18 lbs.	45.00 @ 54.00	50.00 @ 54.00	46.00 @ 50.00
BACON "Dry" Cure, No. 1:			
6-8 lbs.	36.00 @ 43.00	50.00 @ 52.00	45.00 @ 50.00
8-10 lbs.	36.00 @ 43.00	46.00 @ 50.00	43.00 @ 46.00
10-12 lbs.	36.00 @ 42.00	45.00 @ 48.00	42.00 @ 45.00
LARD, Refined:			
1-lb. cartons	14.50 @ 16.00	18.00 @ 19.00	16.00 @ 19.00
50-lb. cartons & cans.	13.00 @ 14.50	17.00 @ 18.00	None quoted
Tierces	12.25 @ 14.00	14.00 @ 15.00	12.00 @ 17.00

CHGO. FRESH PORK AND PORK PRODUCTS

Feb. 17, 1959

	(lcl. lb.)
Hams, skinned, 10/12	45 1/2
Hams, skinned, 12/14	43
Hams, skinned, 14/16	40 1/2
Picnics, 4/6 lbs.	26 1/2
Picnics, 6/8 lbs.	25 1/2
Pork loins, boneless	63
Shoulders, 16/dn. loose	29
(Job lots, lb.)	
Pork livers	14
Tenderloins, fresh, 10's	83 @ 85
Neck bones, bbls.	8 1/2 @ 9 1/2
Ears, 30's	14
Feet, s.c., bbls.	7 1/2

CHGO. PORK SAUSAGE MATERIALS—FRESH

(To sausage manufacturers)

Pork trimmings:	(Job lots)
40% lean, barrels	15 1/2 @ 16
50% lean, barrels	17 1/2
80% lean, barrels	35 1/2 @ 36
95% lean, barrels	41
Pork head meat	28
Pork cheek meat, barrels	34

CHGO. WHOLESALE SMOKED MEATS

Feb. 17, 1959

Hams, skinned, 14/16 lbs.	(Av.)
wrapped	48
Hams, skinned, 16/18 lbs.	
ready-to-eat, wrapped	49
wrapped	44
Hams, skinned, 18/18 lbs.	
ready-to-eat, wrapped	46
Bacon, fancy trimmed, brisket	
off, 8/10 lbs., wrapped	41
Bacon, fancy sq. cut seed-	
less, 10/12 lbs., wrapped	39
Bacon, No. 1 sliced 1-lb. heat	
seal, self-service pkg.	50

PHILA., N. Y. FRESH PORK

LOCALLY DRESSED

Feb. 17, 1959

PHILADELPHIA:	(lcl. lb.)
Reg., loins, 8/12	38 @ 43
Reg., loins, 12/16	37 @ 42
Boston Butts, 4/8	34 @ 36
Spareribs, 3/dn	38 @ 40
Spareribs, 3/5	32 @ 34
Skinned hams, 10/12	45 1/2 @ 47
Skinned hams, 12/14	44 @ 46
Picnics, 8's, 4/6	29 @ 33
Picnics, 8's, 6/8	29 @ 32
Bellies, 10/12	26 @ 28

NEW YORK (box lots, lb.)

Loins, 8/12 lbs.	43 @ 49
Loins, 12/16 lbs.	40 @ 47
Hams, sknd., 12/16	39 @ 45
Boston butts, 4/8	34 @ 39
Reg. picnics, 4/8	32 @ 37
Spareribs, 3/dn	39 @ 46

PACKERS' WHOLESALE LARD PRICES

Refined lard, drums, f.o.b. Chicago	\$12.12
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	12.62
Kettle rendered, 50-lb. tins, f.o.b. Chicago	13.12
Leaf, kettle rendered, drums, f.o.b. Chicago	13.12
Lard flakes, f.o.b. Chicago	13.57
Neutral drums, f.o.b. Chicago	13.62
Standard shortening, N. & S. (del.)	18.25
Hydro. shortening, N. & S.	18.75

WEEK'S LARD PRICES

P.S. or Dry	Ref. in
D. R. rend.	50-lb
cash loose tins	(Open)
tierces (Open)	(Mkt.)
(Bd. Trade)	(Mkt.)
Feb. 13. 9.37 1/2	8.50 11.00
Feb. 16. 9.30a	8.50 11.00
Feb. 17. 9.25a	8.37 10.87 1/2
Feb. 18. 9.22 1/2	8.37 10.87 1/2
Feb. 19. 9.22 1/2	8.37 10.87 1/2

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, Feb. 18, 1959

BLOOD

Unground per unit of ammonia, bulk 7.75n

DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose
Low test 8.75n
Med. test 8.50n
High test 8.25n

PACKINGHOUSE FEEDS

Carlots, ton
50% meat, bone scraps, bagged \$107.50@112.50
50% meat, bone scraps, bulk 105.00@107.50
60% digester tankage, bagged 112.50@117.50
60% digester tankage, bulk 110.00@112.50
80% blood meal, bagged 130.00@145.00
Steam bone meal, 50-lb. bags (specially prepared) 100.00
60% steam bone meal, bagged 90.00

FERTILIZER MATERIALS

Feather tankage, ground
per unit of ammonia 6.25@6.50
Hoof meal, per unit ammonia 6.75@7.00

DRY RENDERED TANKAGE

Low test, per unit prot. 1.55@1.90n
Medium test, per unit prot. 1.80@1.85n
High test, per unit prot. 1.75@1.80n

GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton 22.50
Cattle jaws, feet (non-gel.), ton 6.50@10.50
Trim bone, ton 9.50@14.50
Pigskins (gelatine), cwt. 6.25
Pigskins (rendering), piece 15@25

ANIMAL HAIR

Winter coll, dried,
C.A.F. midwest, ton 55.00
Winter coll, dried, midwest, ton 50.00
Cattle switches, cents, piece 2½@3½
Winter processed (Nov.-Mar.)
gray, cents, lb. 14@15½
Summer processed (April-Oct.)
gray, lb. None qtd.

*Delivered midwest, n—nominal, a—asked.

TALLOW and GREASES

Wednesday, February 18, 1959

The inedible tallow and grease market held steady late last week, and trade volume was only moderate. Several tanks of bleachable fancy tallow, hard body, sold at 7½c, c.a.f. New York. Inquiry was apparent on regular production material at 7¼@7½c, same destination. Choice white grease, all hog, was bid at 7½c and at 7.40, c.a.f. East, with the asking price 7½c. Bleachable fancy tallow traded at 6¾c, special tallow at 6¼c, and yellow grease at 6c, all c.a.f. Chicago. Yellow grease was bid at 6¼c, and special tallow at 6¾@7c, c.a.f. New York.

The inedible market on Monday of the new week was mostly a bid and offering session, with buyers and sellers only fractionally apart as to their ideas on prices. Original fancy tallow was offered at 7½c, c.a.f. New York.

A couple of tanks of edible tallow sold on Tuesday at 7½c, f.o.b. River point, and several tanks traded at

7½c, c.a.f. Chicago. Bids fractionally lower were reported on additional tanks. Some special tallow sold at 6¼c, and yellow grease at 6c, c.a.f. Chicago. A tank of original fancy tallow sold at 7½c, c.a.f. East. Continued buying interest was evident on choice white grease, all hog, at 7.40, c.a.f. New York, and offers to sell more were heard at 7½c. The bleachable fancy tallow market was quiet, with bids at 6¾c, c.a.f. Chicago, and at 7¾@7½c, c.a.f. New York.

The market at midweek on inedible material held on to its firm undertone, as continued inquiry was apparent at steady prices, with sellers asking ¼c or more higher. A few tanks of bleachable fancy tallow sold at 6¼c, c.a.f. Chicago. Some material was available at 6¾c, f.o.b. Chicago.

Bleachable fancy tallow was bid at 7½c, c.a.f. East on regular production material, and ¼c more on hard body material. Sellers asked 7½@7¾c. Choice white grease, all hog, sold at 7½c, c.a.f. New York. Special tallow was bid at 7c, c.a.f. East, and at 6¼c, c.a.f. Chicago. Buyers of

LAST-HALF 1958 MEAT MEAL, TANKAGE OUTPUT 6% BELOW 1957

Production of meat meal and tankage in the last half of 1958 totaled nearly 714,000 tons, according to the Crop Reporting Board. This volume was 6 per cent smaller than the 759,000 tons produced in the comparable period of 1957. Compared with the first half of the year, however, the total of these two feedstuffs was nearly one-tenth higher. The combined production of the two products fell considerably below the previous year's output each month until December, which was only slightly lower. This change reflects increased December livestock slaughter after a generally lower level earlier in the year.

Production of meat meal, including poultry by-product meal, during 1958 totaled slightly over 1,

100,000 tons, or 6 per cent smaller than the 1,187,000 tons in 1957. Output during the first half of the year was 8 per cent below volume in the same period of 1957, but only 4 per cent lower during the last six months.

Tankage production during 1958 of 249,100 tons was 14 per cent below the previous years 288,000 tons. The level of production by months last year was consistently below that for the previous year.

Production data for meat meal and tankage are based on practically complete returns from producers of these feed materials. Meat meal totals include poultry by-product meal but exclude feather meal.

MEAT MEAL AND DIGESTER OR FEEDING TANKAGE

U. S. Production, by months, January 1956—December 1958

Month	Meat Meal			Tankage (digester or feeding) ¹		
	1956 Tons	1957 tons	1958 Tons	1956 Tons	1957 Tons	1958 Tons
January	100,100	103,400	97,500	28,300	26,100	22,400
February	101,000	92,700	96,200	28,200	24,200	20,500
March	101,900	92,400	85,800	25,300	22,700	18,900
April	100,200	92,700	87,800	23,500	20,900	18,200
May	107,900	100,200	86,800	25,100	22,300	18,700
June	100,700	94,800	87,900	23,600	21,000	19,000
Totals	611,800	579,200	532,000	154,000	137,200	117,700
July	101,200	98,900	94,700	24,300	23,800	20,400
August	112,700	106,400	94,000	29,400	26,900	20,700
September	98,500	98,500	94,800	25,400	25,100	21,900
October	108,700	107,600	104,200	27,400	25,600	22,800
November	108,100	100,400	96,800	30,700	25,600	23,100
December	96,500	96,400	97,600	28,100	24,100	22,700
Totals	625,700	608,200	582,100	165,300	151,100	131,400
12 months	1,237,500	1,187,400	1,114,100	519,300	288,300	249,100

¹Does not include tankage produced for fertilizer.

yellow grease talked 6c, c.a.f. Chicago, and 6¼@6½c, delivered East.

TALLOW: Wednesday's quotations: edible tallow, 7½c, f.o.b. River, and 7½c, Chicago basis; original fancy tallow, 7c; bleachable fancy tallow, 6¼c; prime tallow, 6½c; special tallow, 6¼c; No. 1 tallow, 6c, and No. 2 tallow, 5½@5½c.

GREASES: Wednesday's quotations: choice white grease, not all hog, 6½c; B-white grease, 6¼c; yellow grease, 6c; and house grease, 5¼c. Choice white grease, all hog, was quoted at 7½c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Feb. 18, 1959

Dried blood was quoted today at \$6.75 per unit of ammonia. Low test wet rendered tankage was listed at \$7.25@7.50 per unit of ammonia and dry rendered tankage was priced at \$1.70 per protein unit.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, FEB. 13, 1959

	Open	High	Low	Close	Prev. close
Mar.	13.03b	13.15	13.01	13.13	13.03
May	12.90	12.94	12.85	12.94	12.87
July	12.70b	12.77	12.72	12.75b	12.70b
Sept.	12.38b	12.42	12.42	12.45b	12.39b
Oct.	12.23b	12.33b	12.29b
Dec.	12.10b	12.13b	12.10b
Jan.	12.00b	12.13b	12.10b

Sales: 207 lots.

MONDAY, FEB. 16, 1959

Mar.	13.16b	13.20	13.12	13.19	13.13
May	13.00	13.08	12.94	13.02	12.94
July	12.81b	12.90	12.81	12.90	12.75b
Sept.	12.51b	12.63	12.48	12.63	12.45b
Oct.	12.35b	12.48	12.34	12.45	12.33b
Dec.	12.10b	12.35	12.35	12.25b	12.15b
Mar.	12.10b	12.25b	12.13b

Sales: 222 lots.

TUESDAY, FEB. 17, 1959

Mar.	13.15b	13.20	13.15	13.15b	13.19
May	13.00	13.04	12.98	13.01	13.02
July	12.90	12.93	12.89	12.88b	12.90
Sept.	12.55b	12.67	12.63	12.59b	12.63
Oct.	12.42b	12.46b	12.45
Dec.	12.20b	12.35	12.35	12.30b	12.25b
Mar.	12.17b	12.25b	12.25b

Sales: 120 lots.

WEDNESDAY, FEB. 18, 1959

Mar.	13.15	13.15	13.08	13.05b	13.15b
May	12.99	13.01	12.96	12.96	13.01
July	12.85b	12.91	12.84	12.84	12.88b
Sept.	12.55b	12.60	12.52	12.52	12.59b
Oct.	12.40b	12.39b	12.46b
Dec.	12.20b	12.25b	12.30b
Mar.	12.25b	12.15b	12.25b

Sales: 133 lots.

VEGETABLE OILS

Wednesday, Feb. 18, 1959

Crude cottonseed oil, f.o.b.	10½@11
Valley	10½@11
Southeast	10½@11
Texas	10½@11
Corn oil in tanks, f.o.b. mills	11½n
Soybean oil, f.o.b. Decatur	9¼@9½n
Coconut oil, f.o.b. Pacific Coast	19½
Peanut oil, f.o.b. mills	12n
Cottonseed roots:		
Midwest and West Coast	1¼@1½
East	1¼@1½

OLEOMARGARINE

Wednesday, Feb. 18, 1959

White dom. vegetable (30-lb. cartons)	26
Yellow quarters (30-lb. cartons)	27
Milk churned pastry (750 lbs., 30's)	22¼
Water churned pastry (750 lbs., 30's)	21¼
Bakers steel drums, ton lots	17½

OLEO OILS

Wednesday, Feb. 18, 1959

Prime oleo stearine (slack barrels)	10½
Extra oleo oil (drums)	16½
Prime oleo oil (drums)	16

n—nominal, a—asked, b—bid, pd—paid.

HIDES AND SKINS

Packer hides mostly steady, some score fractional advances—Small packer and country hides firm, with offerings light—Limited action in calfskins and kipskins, with undertone firm—Scattered movement in sheepskins at steady prices.

CHICAGO

PACKER HIDES: As the week opened, a fair demand for most selections was noted at steady prices. Offerings, however, were thin and most trade members anticipated some trading to occur on Tuesday and Wednesday.

Early Tuesday, a fair trade took place with heavy native steers moving at 13@13½c, heavy native cows at 15½@16c and branded steers were steady. Butt-brands brought 11c and Colorado 10½c. Light native steers sold at 21½c. Light native cows sold at steady levels including St. Paul's at 20½c, Omaha and St. Joe's at 22½c, and St. Louis and Kansas City's at 23c. Some branded cows, heavy native cows and butt-brand steers scored ½c advances.

At midweek, several thousand heavy native steers sold steady at 13@13½c. About 3,000 light and ex-light native steers sold at 21½c and 24c, respectively. Another sale involved 1,000 Eau Claire light native cows at 20½c and 1,000 Huron's sold at 20c.

SMALL PACKER AND COUNTRY HIDES: The small packer hide market held firm, with offerings thin and held higher. Midwestern 60/62-lb. average were quoted at midweek at 16c, while 50/52's moved at 17½@18½c. The country hide market also continued firm. The 50/52-lb. locker-butchers were pegged at 14½@15c, while the 50/52-lb. renderers were quoted at 13½@14c nominal. Glue hides were pegged at 10c. Horse hides were quoted at 8.50@9.00 and untrimmed at 8.75@9.25.

CALFSKINS AND KIPSKINS: Activity in calfskins and kipskins continued light. On Friday of last week, some River overweight kips sold at 42c, or 2c over last sales. Regular kips last sold at 51½c. Northern heavy calf on Tuesday sold at 67½c, or 2½c higher. Offerings of light calf were tight, as producers held on to supplies. Last sales of Northern were at 70c. Big packer slunks last sold at 2.50, with some offerings heard at 2.75. Small packer allweight calf was quoted at 48c nominal, as were allweight kips at 37@38c. The coun-

try market was firm. Allweight country calf was pegged at 36@37c nominal, allweight kips at 26½@27c.

SHEEPSKINS: River No. 1 shearlings were quoted at 1.00@1.25, at midweek. Movement No. 2's was noted at .50@.60, while No. 3's were quoted at .30@.35 nominal. Fall clips were steady at 2.00@2.25, with Midwestern lambs stronger at 2.60@2.80. Full wool dry pelts were listed at .16@.17. Pickled lambs were quoted at 10.75@11.00 and sheep at 12.50@13.00.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Wednesday, Feb. 18, 1959	Cor. date 1958
Lgt. native steers	21½@22	16 @ 16½n
Hvy. nat. steers	13 @ 13½	9½ @ 10n
Ex. lgt. nat. steers	24 @ 24½	19n
Butt-brand, steers	11n	8n
Colorado steers	10½n	7½n
Hvy. Texas steers	11n	8n
Light Texas steers	18n	11½@12n
Ex. lgt. Texas steers	22n	15½@16n
Heavy native cows	15½ @ 16n	11½ @ 12n
Light nat. cows	20½ @ 21½	15 @ 17n
Branded cows	14½ @ 16n	10 @ 11n
Native bulls	10½ @ 11n	7½ @ 8n
Branded bulls	9½ @ 10n	6½ @ 7n

Calfskins:			
Northern, 10/15 lbs.	67½n	41½n
10 lbs./down	70n	37½n
Kips, Northern native,	15/25 lbs.	51½n
15/25 lbs.	51½n	35n

SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over	16n	9½n
50 lbs.	17½ @ 18½n	12½n

SMALL PACKER SKINS

Calfskins, all wts.	48n	29n
Kipskins, all wts.	37 @ 38n	25n

SHEEPSKINS

Packer shearlings:			
No. 1	1.00@1.25	1.65@3.00
No. 250@.60	1.25@1.75
Dry Pelts	16@17n	21@22n
Horsehides, untrim.	8.75@9.25n	7.75@8.25n
Horsehides, trim.	8.50@9.00n	7.25@7.75n

*Includes cooler hides.

N.Y. HIDE FUTURES

FRIDAY, FEB. 13, 1959

	Open	High	Low	Close
Apr.	17.25b	17.25b-70n
July	16.35b	16.49	16.40	16.35b-40n
Oct.	16.10b	16.10b-40n
Jan.	15.80n
Apr.	15.80n

Sales: two lots.

MONDAY, FEB. 16, 1959

Apr.	17.25b	17.90b-25n
July	16.30b	17.00	16.65	11.00b-04n
Oct.	16.00b	16.75	16.75	16.75
Jan.	16.40b-60n
Apr.	16.00b-45n

Sales: 20 lots.

TUESDAY, FEB. 17, 1959

Apr.	17.96b	18.37	18.37	18.25b-45n
July	16.90b	17.20	17.10	17.20
Oct.	16.75b	16.90	16.90	16.90b-17.00n
Jan.	16.35b	16.50b-70n
Apr.	16.00b	16.25b-45n

Sales: 15 lots.

WEDNESDAY, FEB. 18, 1959

Apr.	18.15b	18.85	18.48	18.70b-95n
July	17.25a	17.60	17.25	17.60b-70n
Oct.	16.90b	17.20	17.20	17.20b-50n
Jan.	16.70	16.70	16.78	16.75b-17.00n
Apr.	16.45	16.45	16.45	16.45b-75n

Sales: 18 lots.

THURSDAY, FEB. 19, 1959

Apr.	18.70b	18.90	18.75	18.70b-80n
July	17.70b	17.78	17.60	17.75b-80n
Oct.	17.20b	17.30	17.30	17.35b-40n
Jan.	16.75b	16.75b-17.00n
Apr.	16.45b	16.45b-80n

Sales: 10 lots.

LIVESTOCK MARKETS... Weekly Review

January Bovine Kill Down; Hogs, Sheep Make Better Showing

Slaughter of livestock under federal inspection for the first month of this year got off to a comparatively slow start on bovine stock. Slaughter of hogs and sheep made a fair showing, however. Cattle kill declined to its smallest number in six years, with that of calves to its smallest number in seven years.

January slaughter of cattle numbered 1,440,819 head. This was nearly 200,000 head below the January count of last year. The last smaller January cattle kill was 1,313,000 head in 1953.

Slaughter of calves at 424,272 head was about 122,000 head below last year, with the last smaller count being 382,000 in 1952.

Hog slaughter, reflecting the larger pig crop of last year, numbered 5,884,657. Its record as a January high, however, dates back only to 1956, when the count was 6,705,000 head.

Slaughter of sheep and lambs rose sharply to 1,322,228 head for its largest count in exactly 24 months, when the number was 1,333,283 head. The January sheep kill was nearly 300,000 head larger than last year.

SOUTHEASTERN KILL

Animals slaughtered in Alabama, Florida and Georgia in Dec., 1958-57, as reported by the USDA, in '00's.

	Cattle				Calves				Hogs				Sheep			
State	'58	'57	'58	'57	'58	'57	'58	'57	'58	'57	'58	'57	'58	'57	'58	'57
Ala.	16.9	18.0	4.4	6.7	70.5	185.0	..	0.1
Fla.	26.0	37.0	13.1	17.0	65.5	62.0	0.1	0.1
Ga.	23.2	34.0	8.3	11.8	150.0	63.0	0.1	0.1
Totals	66.1	9.0	25.8	35.5	286.0	290.0	0.2	0.2
Year																
1958	923,500				354,200				2,847,500				4,200			
1957	1,204,000				4,708,000				3,133,000				2,800			

FEDERALLY INSPECTED SLAUGHTER

CATTLE			
	1959	1958	
January	1,440,819	1,629,560	
February	..	1,308,695	
March	..	1,360,232	
April	..	1,383,108	
May	..	1,468,084	
June	..	1,505,572	
July	..	1,561,495	
August	..	1,478,659	
September	..	1,560,805	
October	..	1,646,667	
November	..	1,302,354	
December	..	1,436,831	
CALVES			
	1959	1958	
January	424,272	546,952	
February	..	467,991	
March	..	518,145	
April	..	485,480	
May	..	437,532	
June	..	430,001	
July	..	484,512	
August	..	424,458	
September	..	472,377	
October	..	540,799	
November	..	440,685	
December	..	474,285	
HOGS			
	1959	1958	
January	5,884,657	5,531,175	
February	..	4,452,619	
March	..	4,817,007	
April	..	4,963,296	
May	..	4,443,999	
June	..	4,209,047	
July	..	4,326,283	
August	..	4,514,871	
September	..	5,219,365	
October	..	5,910,924	
November	..	5,257,966	
December	..	5,514,371	
SHEEP			
	1959	1958	
January	1,322,228	1,060,874	
February	..	940,291	
March	..	999,601	
April	..	1,148,776	
May	..	1,121,919	
June	..	1,041,843	
July	..	1,012,790	
August	..	950,437	
September	..	1,044,866	
October	..	1,130,553	
November	..	883,403	
December	..	1,061,389	

Iowa Farmers Told To Expect Weakness In Market On Hogs

Iowa farmers were told to expect a late-winter price weakness in the hog market—a trend that will extend into April, as the increased volume of hogs moves to market. Francis Kutish, Iowa farm economist added that the increase will be the result of the 17 per cent larger 1958 fall pig crop. Kutish also indicated that hog slaughter in March is likely to be as large as it was last October, a rare development in the industry.

Following the winter's price weakness, Kutish declared, hog prices probably will recover in the spring and move up to a summer high, but if farmers carry out their December 1 plans to market more hogs in the summer numbers will be large enough to prevent prices from reaching the levels of last summer. The fall hog price decline probably will start earlier and also will be sharper than a year ago.

If, however, farmers don't exceed their December 1 plans of increasing March, April and May litters by more than 8 per cent, marketings at the peak period next fall won't be increased enough to drive hog prices to disaster levels, Kutish said. He called the more equal distribution of farrowings a step forward toward providing greater stability in the hog business.

Montana Auctions Rank Tops

Montana's 14 livestock markets sold a record high of 86 per cent of all Montana cattle sold through public markets in 1958. This exceeded the percentage of state cattle sold in all other states for the year, according to the National Association of Livestock Auction Markets.

LIVESTOCK CARLOADINGS

A total of 3,782 railroad cars was loaded with livestock in the week ended February 7, the Association of American Railroads has reported. This number represented a drop of 494 cars from loadings a year earlier, and 1,625 fewer cars than two years ago.

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, February 14, 1959, as reported to the NATIONAL PROVISIONER:

CHICAGO
Armour, 14,448 hogs; shippers, 12,355 hogs; and others, 18,090 hogs. Totals: 19,766 cattle, 161 calves, 44,888 hogs and 3,461 sheep.

KANSAS CITY
Cattle Calves Hogs Sheep
Armour... 1,277 250 2,076
Swift... 3,610 251 5,750 2,102
Wilson... 717 ... 3,608
Butchers 3,439 ... 58
Others... 1,312 88 3,065 842
Totals 10,555 589 15,217 2,744

OMAHA
Cattle Calves Hogs Sheep
Armour... 5,555 9,860 2,615
Cudahy... 2,760 6,803 1,353
Swift... 3,831 8,340 2,233
Wilson... 3,863 5,550 1,689
Cornhusker 539 ...
Gr. Omaha 537 ...
Kingman... 1,037 ...
Neb. Beef... 560 ...
Omaha D.B. 465 ...
O'Neill... 550 ...
R. & C. ... 1,245 ...
Roth... 692 ...
Rothschild 750 ...
Union... 1,074 ...
Others... 1,154 ...
Others... 546 11,305
Totals 25,588 41,858 7,896

N. S. YARDS
Cattle Calves Hogs Sheep
Armour... 1,695 ... 15,021
Hunter... ... 5,727
Key... ... 4,815
Heil... ... 2,036
Totals 1,695 ... 27,599

ST. JOSEPH
Cattle Calves Hogs Sheep
Swift... 2,350 83 10,786 5,057
Armour... 2,758 37 5,813 1,220
Seltz... 622 ...
Others... 3,318 78 2,420
Totals* 9,048 198 19,023 6,283
*Do not include 449 cattle, 8 calves, 9,385 hogs and 1,878 sheep direct to packers.

SIoux CITY
Cattle Calves Hogs Sheep
Armour... 3,379 ... 11,855 3,074
Swift... 4,205 ... 6,070 2,320
S. C. Dr. ...
Beef... 4,899 ...
S. C. Dr. ...
Pork... 10,586
Raskin... 1,066
Butchers 413
Others... 8,279 1 13,554 2,076
Totals 22,241 1 42,067 8,370

WICHITA
Cattle Calves Hogs Sheep
Cudahy... 1,099 ... 2,363
Dunn... 78 ...
Dodd... 123 ... 542
Excel... 841 ...
Swift... ... 1,522
Others... 1,343 ... 92 387
Totals 3,392 ... 2,997 1,903

OKLAHOMA CITY
Cattle Calves Hogs Sheep
Armour... 1,090 22 341 518
Wilson... 1,240 42 1,080 211
Directs... 923 53 5,885
Others... 2,132 102 1,451 231
Totals* 4,462 156 2,872 1,050
*Do not include 923 cattle, 53 calves and 5,885 hogs direct to packers.

LOS ANGELES
Cattle Calves Hogs Sheep
Cudahy... 463 ... 169
Gr. West... 423 ...
Atlas... 305 ...
Ideal... 275 ... 78
United... 203 ...
Goldring... 156 ...
Star... 149 ...
Klubnikin 149 ...
Quality... 96 ... 134
Coast... 513
Cloughly... 92 ...
Century... 530 35
Others...
Totals 2,927 52 894

DENVER
Cattle Calves Hogs Sheep
Armour... 260 ... 5,263
Swift... 959 15 3,000 9,660
Cudahy... 613 25 4,186
Wilson... 709 ... 11,329
Others... 6,047 2 1,394 458
Totals 8,588 42 8,580 26,719

ST. PAUL
Cattle Calves Hogs Sheep
Armour... 5,270 2,261 17,925 3,631
Bartusch 1,043 ...
Rifkin... 733 ...
Superior 1,521 ...
Swift... 3,975 2,574 29,343 2,508
Others... 3,599 2,879 13,045 1,684
Totals 16,141 7,714 61,213 7,823

FORT WORTH
Cattle Calves Hogs Sheep
Armour... 244 507 788 3,792
Swift... 314 456 1,145 3,377
City... 260 ... 128
Rosenthal 102 ... 3
Totals 920 963 2,061 7,172

CINCINNATI
Cattle Calves Hogs Sheep
Gall... 21 ... 203
Schlatter 125 21 ...
Others... 2,843 555 14,270 473
Totals 2,968 576 14,270 676

TOTAL PACKER PURCHASES
Week ended Feb. 14, 1959
Cattle... 128,081 125,617 143,475
Hogs... 283,542 278,543 209,916
Sheep... 74,103 77,216 63,488

CHICAGO HOG PURCHASES
Supplies of hogs purchased at Chicago, week ended Wed., Feb. 18:
Week ended Feb. 18, 1959
Packer's purch. 39,104 30,083
Shippers' purch. 10,977 12,135
Totals 49,181 42,818

CORN BELT DIRECT TRADING
Des Moines, Feb. 18—
Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the USDA:

BARROWS AND GILTS:
U.S. No. 1, 200-220 \$15.00@16.00
U.S. No. 1, 220-240 14.60@15.80
U.S. No. 2, 200-220 14.75@15.75
U.S. No. 2, 220-240 14.35@15.55
U.S. No. 2, 240-270 13.75@15.15
U.S. No. 3, 200-220 14.35@15.25
U.S. No. 3, 220-240 13.95@15.05
U.S. No. 3, 240-270 13.85@14.05
U.S. No. 3, 270-300 13.00@14.05
U.S. No. 1-3, 180-200 13.75@15.50
U.S. No. 1-3, 200-220 14.75@15.50
U.S. No. 1-3, 220-240 14.35@15.30
U.S. No. 1-3, 240-270 13.75@14.90
SOVS:
U.S. No. 1-3, 270-300 13.25@14.25
U.S. No. 1-3, 370-400 12.75@13.90
U.S. No. 1-3, 400-550 11.75@13.40

Corn Belt hog receipts as reported by the USDA:
This week Last week Last year
Feb. 12... 64,000 60,000 60,000
Feb. 13... 50,000 60,000 38,000
Feb. 14... 35,000 40,500 18,000
Feb. 16... 97,000 75,000 64,000
Feb. 17... 84,000 44,000 65,000
Feb. 18... 65,000 112,000 49,000

NEW YORK RECEIPTS
Receipts of livestock at Jersey City and 41st st., New York market for the week ended Feb. 14:
Cattle Calves Hogs Sheep
Salable... 61 13
Total (incl. directs)... 2,478 278 17,691 6,941
Prev. wk. Salable... 82 22
Total (incl. directs)... 1,540 303 16,845 5,232
*Includes hogs at 31st Street.

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Feb. 14, 1959 (totals compared), as reported by the U. S. Department of Agriculture:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	11,431	7,850	45,427	38,427
Baltimore, Philadelphia	6,805	814	30,681	3,065
Cincy., Cleve., Detroit, Indpls.	16,365	4,557	138,012	14,621
Chicago Area	20,802	7,907	51,244	4,621
St. Paul-Wis. Areas ²	24,510	21,362	122,480	14,928
St. Louis Area ³	9,646	1,501	88,543	4,822
Sioux City-So. Dak. Area ⁴	18,574	...	97,908	18,477
Omaha Area ⁵	31,771	162	88,237	16,426
Kansas City	10,271	...	33,551	...
Iowa-So. Minnesota ⁶	26,405	8,112	316,278	28,394
Louisville, Evansville, Nashville, Memphis	6,377	3,287	64,442	...
Georgia-Alabama Area ⁷	5,912	2,254	29,593	...
St. Joseph, Wichita, Okla. City	16,386	1,327	37,943	11,112
Pt. Worth, Dallas, San Antonio	8,758	4,615	21,183	3,538
Denver, Ogden, Salt Lake City	16,063	431	14,644	...
Los Angeles, San Fran. Areas ⁸	20,564	2,583	26,374	28,083
Portland, Seattle, Spokane	6,301	196	17,500	3,676
Grand totals	256,941	65,688	1,224,718	232,426
Totals same week 1958	271,064	80,450	963,729	212,897

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. ⁵Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. ⁶Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁷Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomasville and Tifton, Ga. ⁸Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended February 7 compared with the same week in 1958 were reported to the Provisioner by the Canadian Department of Agriculture as follows:

Stockyards	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	1959	1958	Good and choice	Grade B ¹	Good and choice	Grade B ¹	Good and choice	Grade B ¹
Toronto	\$25.59	\$20.81	\$35.00	\$31.51	\$24.00	\$28.12	\$21.24	\$24.25
Montreal	25.30	20.45	32.80	28.90	24.10	28.70	...	18.90
Winnipeg	24.35	20.18	33.33	29.16	24.11	26.41	18.38	20.11
Calgary	23.15	19.60	25.30	22.15	20.70	24.53	17.15	19.65
Edmonton	22.60	19.00	29.00	25.50	20.70	25.25	18.10	21.30
Lethbridge	25.00	19.50	25.25	21.00	20.40	24.75	17.90	20.50
Pr. Albert	22.65	18.80	24.50	20.50	20.50	24.50	...	19.35
Moose Jaw	23.50	18.50	29.00	21.50	20.50	24.50	...	20.00
Saskatoon	23.40	19.50	33.00	25.50	20.50	24.25	...	19.50
Regina	22.90	18.50	32.70	24.50	20.50	24.60	...	19.50
Vancouver	23.10	19.50	...	23.00	22.16

*Canadian government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida: during the week ended February 14:

	Cattle	Calves	Hogs
Week ended Feb. 14	2,250	1,050	10,700
Week previous (six days)	1,798	789	10,885
Corresponding week last week	2,321	1,320	18,457

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, Feb. 18 were as follows:

CATTLE:
Steers, choice ... \$26.50@28.00
Steers, gd. & ch. ... 24.00@26.00
Heifers, gd. & ch. ... 24.00@27.25
Cows, util. & cut. ... 17.50@19.00
Cows, can. & cut. ... 15.50@17.50
Bulls, util. & com'l. ... 21.50@23.50
VEALERS:
Good & choice ... 30.00@34.00
Calves, gd. & ch. ... 25.00@28.00
BARROWS, GILTS:
U.S. No. 1, 180/220 15.75@16.75
U.S. No. 3, 270/300 14.50@14.75
U.S. No. 1-2, 180/240 15.50@16.15
U.S. No. 2-3, 220/240 15.00@15.50
U.S. No. 2-3, 240/270 14.85@15.25
U.S. No. 2-3, 240/300 14.75@15.25
U.S. No. 1-3, 180/270 15.00@15.75
SOVS, U.S. No. 1-3:
180/330 ... 14.00@14.50
330/550 ... 13.00@14.00
LAMBS:
Good & choice ... 18.00@18.50
Good & ch. (shorn) ... 17.50@18.00

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Wednesday, Feb. 18 were as follows:

CATTLE:
Steers, gd. & ch. ... \$24.00@27.50
Steers, std. & gd. ... 22.00@24.00
Heifers, gd. & ch. ... 22.00@23.50
Heifers, std. ... 22.00@23.50
Cows, util. & com'l. ... 19.00@21.00
Cows, can. & cut. ... 16.00@19.00
Bulls, util. & com'l. ... 22.00@23.50
VEALERS:
Choice & pr. ... 37.00@38.00
Good & choice ... 32.00@37.00
Standard & gd. ... 25.00@32.00
BARROWS, GILTS:
U.S. No. 1-3, 180/200 15.50@16.00
U.S. No. 1-3, 200/220 15.50@16.25
U.S. No. 1-3, 220/240 15.25@16.00
U.S. No. 2-3, 240/260 15.00@15.25
SOVS, U.S. No. 1-3:
300/400 lbs. ... 12.75@13.00
400/600 lbs. ... 12.25@12.50
LAMBS:
Choice ... 20.00 only
Good & choice ... 18.50@19.00

SLAUGHTER REPORTS

Special reports to the NATIONAL PROVISIONER showing the number of livestock slaughtered at 13 centers for the week ended February 14, 1959, compared:

	CATTLE		Cor.
	Week ended	Prev. week	
Chicago...	10,944	18,500	22,420
Kan. City...	10,944	11,363	11,087
Omaha...	25,748	21,366	28,902
N. S. Yards...	1,695	1,681	7,622
St. Joseph...	9,026	10,254	12,114
St. Paul...	14,363	12,913	12,205
Wichita...	2,467	3,779	2,591
N. York, East...	11,431	12,568	12,030
Ola. City...	5,694	4,832	4,211
Cincinnati...	2,775	3,841	3,826
Denver...	9,910	10,400	10,552
St. Paul...	12,542	10,991	18,553
Milwaukee...	4,342	4,179	5,066
Totals...	130,613	126,676	147,100

	HOGS		Cor.
	Week ended	Prev. week	
Chicago...	32,533	32,161	24,589
Kan. City...	15,217	16,025	12,456
Omaha...	43,925	54,292	37,170
N. S. Yards...	27,594	25,337	30,208
St. Joseph...	44,363	43,359	24,957
St. Paul...	8,855	15,566	9,613
Wichita...	45,427	50,768	50,267
N. York, East...	8,757	8,727	9,583
Ola. City...	15,353	15,387	10,223
Cincinnati...	8,661	8,683	9,032
Denver...	47,268	44,589	37,335
St. Paul...	4,106	4,817	3,904
Milwaukee...	328,078	347,539	279,065

	SHEEP		Cor.
	Week ended	Prev. week	
Chicago...	3,461	3,149	3,377
Kan. City...	2,744	3,874	2,840
Omaha...	11,054	10,283	13,856
N. S. Yards...	1,101	2,815	2,815
St. Joseph...	8,161	10,102	5,333
St. Paul...	4,110	4,981	3,172
Wichita...	3,847	40,523	35,790
N. York, East...	1,050	1,317	1,179
Ola. City...	393	391	264
Cincinnati...	29,271	27,746	18,642
Denver...	6,139	7,857	3,157
St. Paul...	969	230	730
Milwaukee...	105,789	110,453	92,929

*Cattle and calves.
†Federally inspected slaughter, including direct.
‡Stockyards sales for local slaughter. §Stockyards receipts for local slaughter, including direct.

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, Feb. 18 were as follows:

CATTLE:		Cwt.
Steers, choice	27.00@29.50	
Steers, good	24.50@26.00	
Heifers, gd. & ch.	24.00@28.00	
Cows, util. & com'l.	18.50@21.50	
Cows, can. & com'l.	14.50@19.00	
Bulls, util. & com'l.	23.00@25.50	
Bulls, cutter	19.00@23.00	
VEALERS:		
Choice	37.00@38.00	
Good & choice	30.00@37.50	
Stand. & good	26.00@30.00	

BARROWS, GILTS:		Cwt.
U.S. No. 1, 200/220	16.00@16.15	
U.S. No. 3, 200/220	15.00@15.25	
U.S. No. 3, 220/240	15.00@15.25	
U.S. No. 3, 240/270	14.75@15.00	
U.S. No. 3, 270/300	14.50@14.75	
U.S. No. 1-2, 180/200	15.75@16.00	
U.S. No. 1-2, 200/220	15.75@16.00	
U.S. No. 1-2, 220/240	15.50@16.00	
U.S. No. 2-3, 200/220	15.25@15.50	
U.S. No. 2-3, 220/240	15.25@15.50	
U.S. No. 2-3, 240/270	15.00@15.25	
U.S. No. 1-3, 180/200	15.50@15.75	
U.S. No. 1-3, 200/220	15.50@15.75	
U.S. No. 1-3, 220/240	15.35@15.75	
U.S. No. 1-3, 240/270	15.00@15.35	

SOWS, U.S. No. 1-3:		Cwt.
270/300 lbs.	14.00@14.50	
330/400 lbs.	13.50@14.00	
400/550 lbs.	13.00@13.75	
LAMBS:		
Good & choice	17.50@20.00	
Gd., ch. (fall shorn)	18.00@19.00	

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS:		Cattle	Calves	Hogs	Sheep
Feb. 12	3,939	91	18,427	1,513	
Feb. 13	473	26	8,733	1,292	
Feb. 14	18	1	252	371	
Feb. 16, 21, 039		70	11,934	5,520	
Feb. 17	6,500	100	14,000	2,600	
Feb. 18, 13,000		100	11,000	5,000	

SHIPMENTS:		Cattle	Calves	Hogs	Sheep
Feb. 12	3,348	13	1,783	2,333	
Feb. 13	1,349	7	1,065	428	
Feb. 14	450	12	179	476	
Feb. 16	6,091	...	2,713	296	
Feb. 17	4,500	...	5,500	1,500	
Feb. 18	7,000	...	3,000	3,000	

LIVESTOCK RECEIPTS		Cattle	Hogs	Sheep
Week to date	194,400	355,300	110,400	
Previous week	191,300	375,300	103,300	
Same wk. 1958	200,800	271,500	82,000	

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Feb. 13:

CATTLE CALVES HOGS SHEEP		Los. Ang.	N. P.	Stockton
Feb. 13	2,990	200	920	430
Feb. 14	1,975	275	1,775	1,575
Feb. 15	750	150	1,050	200

CANADIAN KILL

Inspected slaughter of livestock in Canada for the week ended Feb. 7:

CATTLE		Week ended	Same week
Western Canada	13,791	16,054	
Eastern Canada	14,750	16,898	
Totals	28,541	32,952	
HOGS		Week ended	Same week
Western Canada	72,777	54,172	
Eastern Canada	68,994	51,022	
Totals	141,771	105,194	
SHEEP		Week ended	Same week
Western Canada	3,059	3,075	
Eastern Canada	3,358	3,475	
Totals	6,417	6,550	

LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Wednesday, Feb. 18 were as follows:

CATTLE:		Cwt.
Steers, ch. & pr.	\$25.00@28.50	
Steers, choice	25.25@29.50	
Steers, good	23.50@26.50	
Heifers, ch. & pr.	25.75@27.25	
Heifers, good	23.00@25.50	
Cows, util. & com'l.	18.00@19.00	
Cows, can. & cut.	15.00@18.00	
Bulls, util. & com'l.	15.25@23.00	
Bulls, cutter	20.00@22.00	
BARROWS, GILTS:		Cwt.
U.S. No. 1, 180/200	15.50@16.00	
U.S. No. 1, 200/240	15.75@16.25	
U.S. No. 2, 180/200	15.50@16.00	
U.S. No. 2, 200/220	15.75@16.25	
U.S. No. 2, 220/240	15.50@16.25	
U.S. No. 3, 200/240	15.25@16.65	
U.S. No. 3, 240/270	14.75@15.25	
U.S. No. 3, 270/300	14.25@14.75	
SOWS, U.S. No. 1-3:		Cwt.
180/330	14.50@15.00	
330/400	14.00@14.50	
400/550	13.25@14.25	
LAMBS:		
Choice & prime	17.50@19.00	

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Feb. 17 were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS:					
BARROWS & GILTS:					
U.S. No. 1:					
180-200 A	None qtd.	\$15.50-16.25	None qtd.	None qtd.	None qtd.
200-220 B	None qtd.	15.90-16.25	None qtd.	\$16.00-16.50	\$16.25-16.75
220-240 C	None qtd.	15.50-16.25	None qtd.	16.00-16.50	16.25-16.75
U.S. No. 2:					
180-200 D	None qtd.	15.25-16.25	None qtd.	None qtd.	None qtd.
200-220 E	None qtd.	15.75-16.25	None qtd.	15.75-16.50	16.00-16.75
220-240 F	None qtd.	15.50-16.00	None qtd.	15.75-16.50	16.00-16.75
240-270 G	None qtd.	15.25-15.50	None qtd.	None qtd.	15.50-16.25
U.S. No. 3:					
200-220 H	None qtd.	15.25-15.50	None qtd.	None qtd.	None qtd.
220-240 J	\$15.00-15.50	15.00-15.35	None qtd.	None qtd.	None qtd.
240-270 K	14.50-15.25	14.75-15.15	None qtd.	None qtd.	None qtd.
270-300 L	14.25-14.75	14.50-14.85	None qtd.	None qtd.	None qtd.

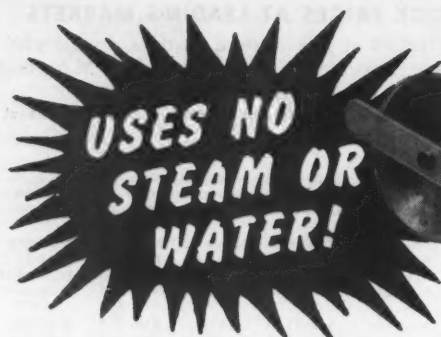
U.S. No. 1-2:					
180-200 M	16.00-16.25	15.50-16.25	\$15.75-16.25	15.25-16.00	16.00-16.75
200-220 N	16.00-16.25	15.85-16.25	16.00-16.25	15.50-16.50	16.00-16.75
220-240 P	15.50-16.25	15.50-16.15	16.00-16.10	15.50-16.50	15.75-16.75
U.S. No. 2-3:					
200-220 Q	15.25-16.00	15.50-15.75	15.50-15.75	15.25-15.75	15.25-15.50
220-240 R	15.00-16.00	15.25-15.65	15.50-15.75	15.25-15.75	14.75-15.50
240-270 S	14.50-15.50	15.00-15.40	15.00-15.50	14.75-15.75	14.50-15.50
270-300 T	14.25-15.00	14.50-15.25	14.75-15.25	14.25-15.00	14.25-15.25
U.S. No. 1-2-3:					
180-200 V	15.75-16.25	15.25-16.00	15.50-16.00	15.00-15.75	15.00-15.75
200-220 W	15.50-16.25	15.75-16.00	15.75-16.00	15.25-16.00	15.00-15.75
220-240 Y	15.25-16.00	15.50-15.90	15.50-16.00	15.25-16.00	14.75-15.75
240-270 Z	14.75-15.75	15.25-15.50	None qtd.	14.75-15.75	None qtd.

SOWS:					
U.S. No. 1-2-3:					
180-270 HB	14.50 only	None qtd.	None qtd.	None qtd.	None qtd.
270-330 HD	14.00-14.50	None qtd.	14.00-14.50	14.00-14.50	14.00-14.25
330-400 HF	13.50-14.50	13.75-14.50	13.75-14.25	13.25-14.00	13.25-14.00
400-550 HG	13.50-13.75	12.75-13.75	13.00-14.00	12.75-13.50	12.50-13.50

SLAUGHTER CATTLE & CALVES:

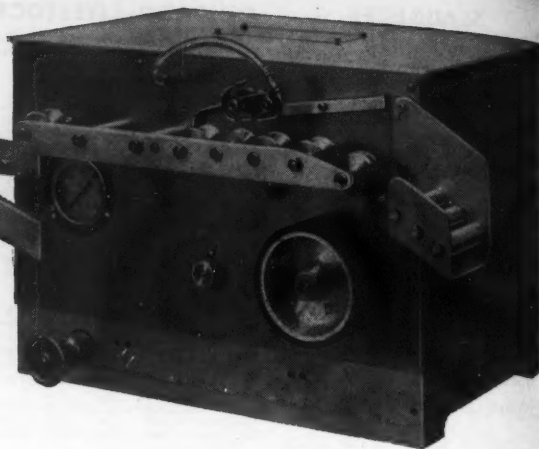
STEERS:					
Prime:					
700-900 lbs.	None qtd.	30.00-31.25	None qtd.	29.25-30.25	None qtd.
900-1100 lbs.	None qtd.	30.00-31.25	None qtd.	29.25-30.25	None qtd.
1100-1300 lbs.	None qtd.	29.50-31.50	None qtd.	28.75-30.25	None qtd.
1300-1500 lbs.	None qtd.	28.00-31.00	None qtd.	27.00-29.50	None qtd.
Choice:					
700-900 lbs.	27.25-29.25	27.25-30.00	26.00-28.50	26.50-29.00	26.00-28.00
900-1100 lbs.	27.25-29.25	27.25-30.00	26.00-28.50	26.50-29.00	26.00-28.00
1100-1300 lbs.	26.75-28.75	26.00-29.50	25.25-28.25	26.00-29.00	25.50-28.50
1300-1500 lbs.	26.25-28.00	25.50-29.50	25.00-27.25	25.00-28.00	25.50-28.00
Good:					
700-900 lbs.	24.50-27.25	25.50-27.25	24.00-26.50	24.00-26.50	23.50-26.00
900-1100 lbs.	24.50-27.25	25.00-27.25	23.50-26.50	24.00-26.50	23.50-26.00
1100-1300 lbs.	24.50-27.25	24.00-26.00	23.25-26.00	24.00-26.50	23.00-26.00
Standard:					
all wts.	23.00-24.50	23.00-25.50	21.00-24.00	22.00-24.00	21.00-23.50
Utility:					
all wts.	19.00-23.00	21.00-23.00	20.00-21.00	20.00-22.00	20.00-21.00

HEIFERS:					
Prime:					
600- 800	lbs..	None	qtd.	28.50-29.25	None
800-1000	lbs..	None	qtd.	28.50-29.25	None
Choice:					
600- 800	lbs..	26.50-28.00		27.00-28.50	26.00-28.25
800-1000	lbs..	26.00-27.75		26.50-28.50	25.50-27.50
Good:					
500- 700	lbs..	24.25-26.50		24.00-27.00	23.50-26.50
700- 900	lbs..	24.00-26.50		24.00-27.00	23.25-26.50
Standard,					
all wts. .		22.00-24.25		22.00-24.00	20.50-23.50
Utility,					
all wts. .		18.50-22.00		20.50-22.00	19.00-20.50



1959

See
Page
H/1a



The TEE-CEE WIENER PEELER

The Tee Cee Peeler will peel at least 500 lbs. of average size franks an hour. Will peel any size wiener or frank made in artificial casing.

No product lost, cut or scarred, and no sorting or re-peeling necessary. The efficiency and mechanical simplicity of the Tee Cee Peeler is highly praised by all users.

COMPACT—Shipping size is 14" x 14" x 19". Operating space required is 14" x 42" to 49".

MAINTENANCE—The Tee Cee Peeler is built of stainless steel and anodized aluminum. There is nothing to get out of order or adjustment and daily clean up with hot water is all that is necessary.

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Northeastern

Lucas L. Lorenz Inc., 80 Gerry St., Brooklyn, New York

Southeastern

Starr Parker Inc., 843 Mariette St. N. W., Atlanta, Georgia

Canada

Walter Presswood, 30 Maybank St., Toronto, Canada

European

A. B. Tarmimporten, Torkelsgatan 3, Gothenburg, Sweden

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INFORMATION
WRITE

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MANUFACTURING COMPANY
7545 KIRTLLEY DRIVE
CINCINNATI 36, OHIO

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PLANT MANAGER-SUPERVISOR: Will re-locate. Complete knowledge of control, processing, buying, formulas, packaging, color retention, private labeling on New York style de-lux short cut hams, bacon, sausage items. Salary open or intent to buy. W-60, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

MANAGER or SUPERINTENDENT: Large or small packer. Will locate anywhere. Capable administrator, well-rounded experience in sales, manufacturing, killing, cutting and inedible. Record will disclose successful, profitable operator. Excellent reasons for seeking change. W-61, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

GENERAL PLANT MANAGER

OR ASSISTANT: To President. Capable of taking full administrative and profit responsibility of livestock buying, processing, and sales. Broad management experience. W-80, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CANNED MEAT SALES

Los Angeles food broker is interested in obtaining line of canned hams and meat specialties for southern California. W-81, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Now selling east coast, metropolitan New York—chains—jobbers—sausage manufacturers, wants complete line of fresh pork, smoked meats and provisions. Large volume. Fast results. W-67, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

MAINTENANCE ENGINEER: Young man, age 30, with complete knowledge of packing plant maintenance and power plant operation. Desires relocation on west coast, preferably southern California. W-68, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED

BEEF MAN: Would like to relocate. Can handle grading, sales organization, direct buyers. Clean record of 25 years' experience. W-78, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: 15 years' experience, institutional and wholesale sales. Desires connection with progressive outfit. W-69, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

SAUSAGE MAKER: Married, 14 years' experience in sausage kitchen. Midwest location desired. W-57, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SAUSAGE SALES MANAGER

GOVERNMENT INSPECTED: Factory needs a qualified, experienced man to take over complete charge of sales of sausage and smoked meats. Excellent salary and remuneration for the right man. W-12, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

DRAFTSMAN-ENGINEER

Wanted for plant and equipment layout work with independent company in major southern city. Thorough knowledge of meat plant operations essential. Would consider part-time, semi-retired draftsman. W-82, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CAN YOU SELL PROVISIONS?

HAVE YOU A FOLLOWING: In New Jersey or New York with chain stores and large customers? Government inspected factory has a good proposition for you. W-472, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

HELP WANTED

REAL UNIQUE OPPORTUNITY

For man who has solid experience in selling seasonings, binders and specialty items for sausage manufacturers. Plus technical background, preferably food chemist specializing in meats, with new creative ideas. Unlimited personal opportunity for the right man with progressive established firm. All communications in strictest confidence. \$10 to \$15,000 salary depending on ability and background. W-43, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Wanted for sale of seasonings and binders. New York, New Jersey, Connecticut and Pennsylvania area. Must have following. W-70, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

FACTORY AGENT: Selling equipment to meat packers, to represent us in Chicago area. Other territories also open. The Grove Research & Development Co., 3271 Spring Grove Ave., Cincinnati 25, Ohio. Phone MU 1-5780.

PRODUCTION-GENERAL MANAGER: High type experienced man wanted by aggressive southern California restaurant jobber. Give detailed experience and personal history. Excellent salary. W-72, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER

SMALL MIDWESTERN: Plant desires sausage maker. Must be experienced in all phases and capable of assuming complete responsibility. W-73, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CATTLE BUYER: Wanted, top experienced livestock cattle buyer with proven profit record on terminal, country and auction buying. Good future with successful northern Ohio packer. W-39, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CLASSIFIED ADVERTISING

PLANT FOR RENT

FOR RENT: In the heart of Manhattan, New York. Two story building with basement 100 x 25. Three large coolers, shipping floor, large freezer and offices. FR-05, THE NATIONAL PROVIDER, 527 Madison Ave., New York 22, N. Y.

PLANT WANTED

WANTED: Medium sized government inspected beef plant. Located in Chicago or mid-west. Reply to Box FW-64, THE NATIONAL PROVIDER, 15 W. Huron St., Chicago 10, Ill.

\$50,000 OR MORE

Young packinghouse executive will invest in going plant, to assist present management. 20 years' experience in all phases of operations. PW-76, THE NATIONAL PROVIDER, 15 W. Huron St., Chicago 10, Ill.

PLANTS FOR SALE

CAREY PACKING COMPANY, Morristown, Tennessee. Built in 1948 of steel and concrete construction, fully equipped, capacity 500 cattle per week. Plenty of local livestock available. Good local labor available, good transportation to the eastern market. Can be bought for fraction of replacement cost. Write for folder.

MASENGILL AGENCY

MORRISTOWN TENNESSEE

FOR SALE OR LEASE

Small B.A.I. slaughtering plant, presently for hogs and calves. Room for expansion to beef or full line. Railroad siding, toll road, city water, sewer. Full price \$25,000. Can offer terms or lease. Plant needs \$16,000 to repair fire damage. Equipment is practically new and not damaged. Outstanding opportunity for enterprising person. Northern Ohio location, plenty of livestock and customers. Large exceptionally fine covered stockyards included. Would make fine buying station with no repairs required. FS-85, THE NATIONAL PROVIDER, 15 W. Huron St., Chicago 10, Ill.

MODERN FEDERALLY INSPECTED LOCKER PLANT

Operating in Galveston, Texas. New in 1954. All modern equipment-zero storage. 200 wholesale accounts in locker retail. Average net return past 4 years 43% on \$75,000 investment which includes real estate. Terms. EDWIN A. KRAMER CO. 1016 Frost Bk. Bldg. San Antonio, Tex. or phone CA-6-0188.

COMBINATION: Beef, pork and veal packing plant. Killing 150, 450 and 150 of each per week, respectively. Located in midwest in good livestock procurement area. Good profit in 1958. Sizable sausage operation. Good chance for expansion. Write to Box FS-83, THE NATIONAL PROVIDER, 15 W. Huron St., Chicago 10, Ill.

MEAT HOUSE: 50' x 65' on 51' x 155' land. Modern, fully equipped. Suit restaurant purveyors. Frozen portion control, smoking, 25' x 50' tracked cooler, 10' x 15' freezer. 25' x 65' retail market. \$22,000.00 cash. Suitable terms.

GIANT MEAT MARKET

12625 WEST Dixie Highway North Miami, Florida

MEAT PROCESSING PLANT: For Sale in Benson, Minn. OR LEASE, with option of buying on easy terms. Located centrally between Fargo, N. D. and St. Paul, Minn. in one of the heaviest livestock growing areas in the state. Can have immediate possession. Plant size 75 x 54 with equipment priced to sell. Write or call Kent Bros. Danvers, Minn. Phone Logan 7-5282.

Slaughter House (Hogs)

Wonderful opportunity for right man! Established business including all machinery, real estate and good will. Located in Philadelphia, Pa. Write Joseph E. Graber, Realtor 6221 Rising Sun Avenue, Philadelphia 11, Penna.

FOR SALE: Bologna kitchen and wholesale route, North Jersey. Sell or rent. Reasonable, excellent manufacturing and cooler facilities. Phone nights —Jefferson 8-7368, Morristown, N. J.

EQUIPMENT WANTED

WANTED: Good used 8000# inedible cooker. Might consider 6000# size. Write giving all information. GOOCH PACKING CO., P. O. Box 214, Abilene, Texas.

GREER TENDERIZING PORTION CONTROL machine, complete. Wanted by southern California jobber. Write to EW-71, THE NATIONAL PROVIDER, 15 W. Huron St., Chicago 10, Ill.

WANTED: INSULATED TRUCK BODY ABOUT 9 FT. LONG. MUST BE IN GOOD CONDITION. HERVITZ PACKING CO., 1146 S. Cameron St., Harrisburg, Pa.

WANTED: #66 GRINDER, 1000# OR 1500# MIXER. EW-84, THE NATIONAL PROVIDER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT FOR SALE

ANDERSON EXPELLERS

★ All Models, Rebuilt, Guaranteed ★
We Lease Expellers
PITTOCK & ASSOCIATES, Glen Riddle, Penna.

DIAMOND "T" TRUCK: 1954 model 14 ft. refrigerated body with Kold-Hold plates. Actual mileage 31,362. Reasonable price. M. FEDER & CO., 948 Front St., Allentown, Pa.

ONE BOSS GRATE HOG DEHAIRER: Style "Baby Boss." Complete with 5 H.P. motor. Machine now in operation. Price \$200.00. MARSHALL PACKING CO., Box 323, Phone 6695, Marshalltown, Iowa.

FOR SALE: Anderson Steam Tube Dryer with 5 H.P. Motor, used for feather meal. FS-66, THE NATIONAL PROVIDER, 15 W. Huron St., Chicago 10, Ill.

MISCELLANEOUS

LARGE SCANDINAVIAN FIRM: Wishes to contact first class broker for small 1½ to 2 lb. hams for New Jersey and New York areas. Broker who can handle import and distribution preferred. STOKBY COMPANY, Grønnegade 4-6, Copenhagen K, Denmark.

LIVE WIRE: Sales organization would like to hear from shippers desiring representation in the New York market. We sell straight cars or L.C.L. of straight beef, cuts, pork provisions and O.F.F.A.L. on a brokerage basis. W-77, THE NATIONAL PROVIDER, 527 Madison Ave., New York 22, N. Y.

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BARLIANT'S WEEKLY SPECIALS

FOR SALE

COMPLETE SAUSAGE FACTORY Now in Operation

Exceptionally well equipped with fine late style machinery & equipment, many items installed as recently as 1958. Located in thriving business area in Western New York State. Average weekly production 35,000 lbs. Representative of this choice equipment are: stainless steel Julian Air Conditioned Smokehouses; all stainless Ty-Peeler; Buffalo #58 Converter; Buffalo 668G, 25 HP. Grinder; Buffalo 580# Stuffer with cadmium coated piston & cylinder walls; Buffalo 400# Stuffer; #4A Mixer; model 114AC Ty-Linkers; Loudon Freezer Cabinets; U.S. 175 S.S. Slicer with Exact Weight Scales; Ammonia & Freon Compressors; like new, low mileage, latest style cab-over engine self-contained Refrigerator Trucks; Sales Coupes; plus many more stainless tables, tanks, etc., which all go into the making of an above average quality Sausage Kitchen. Contact Barliant & Co. now for all details.

The following equipment is listed from a closed plant in the East and has been priced for quick sale:

1775—VACUUM MIXER: Buffalo #5, 1500 lb. cap., stainless steel shell, air & hand tilt, w/cover, 15 HP. mtr. \$2,500.00
1776—GRINDER: Buffalo #668S, 8½" plates & knives, late style, 25 HP. mtr. \$950.00
1777—GRINDER: Klean-Kut #7E, type K, with jacketed cylinder, 8½" plates & knives, aluminum hopper, 15 HP. motor \$850.00
1778—AMMONIA COMPRESSOR: York, 8 x 8, forced feed lubrication, 60 HP. synchronous mtr., exciter & starter \$2,500.00
1779—BELLY ROLLER: Globe #12448, w/single 22" long x 36" dia. roller, galv. slats conveyor, 2 HP. motor \$950.00
1780—AMMONIA PAK-ICER: Vilter, 5 ton cap., 1½ HP. motor \$850.00
1781—PORK-CUT SKINNER: Townsend #35 \$900.00
1782—PORK-CUT SKINNER: Townsend #27 \$575.00
1783—SAUSAGE STUFFER: Buffalo 500 lb. cap., w/stuffing valves & air piping \$1,250.00
1784—SAUSAGE STUFFER: Randall 500 lb. cap., w/stuffing valves & air piping \$1,150.00
1785—SAUSAGE STUFFER: Randall 300 lb. cap., w/stuffing valves & air piping \$750.00
1786—BACON SLICER: U.S. mdl. HD3, w/stainless steel shingling conveyor \$1,250.00
1787—STUFFING TABLE: stainless steel top, 8' x 36" x 40" high \$150.00
1788—STUFFING TABLE: stainless steel top, 13' x 52" x 40" h, 4-drains (used w/2 stuffers) \$225.00
1789—SPICE MIXER: Globe #U2717, w/30 gal. galv. tumbler, ½ HP. mtr. \$300.00
1790—BAND SAW: Jones-Superior, stainless steel stationary table, 20" dia. wheel, 2 HP. mtr. \$275.00
1791—HAM STRINGER: Griffith, with 30" x 47" stainless steel table & contact parts motor & air operated \$275.00
1792—HAM MOLD WASHER: Adelman, w/new brushes, 31" x 25" x 12" alum. bowl, w/mtr. \$225.00
1793—TRACK SCALES: (2) Howe mdl. 1700, 2000 lb. capacity ea. \$175.00

Current General Offerings

Miscellaneous

1632—DEEP FAT FRYER: MacBeth #24, continuous, automatic, all stainless steel, like new \$4,950.00
1617—ROTARY FILLER: Pfaudler, 6-pocket, stainless steel with extra change parts for 202 x 303 cans; also adaptable for 400 size cans \$4,500.00
1636—MEAT BALL FORMER: Alba Eng. Co., "Cut-Rol" mdl. 101, stainless steel 6" dia. screw & 8" wide belt, with motors \$3,200.00
1686—HYDRAULIC PRESS: Anco 300 ton capacity, with electric pump \$3,450.00
9867—LARD VOTATOR: Girdler Jr. model, first class condition \$4,500.00
1655—SILENT CUTTER: Buffalo #65-B, bottom dump, V-belt drive \$950.00
1794—SILENT CUTTER: Buffalo #54B, 300 lbs. cap., 40 HP. motor, "V" belt drive \$985.00
1795—STUFFER: Anco 400#, w/air piping \$885.00
1610—MIXER: Buffalo #5, stainless steel bowl, 1500 lb. cap., bottom dump, 15 HP. mtr. \$1,750.00
1124—TY-LINKER: automatic model 114AC, late style, excellent condition ea. \$1,150.00

All items subject to prior sale and confirmation

WRITE FOR FULL PARTICULARS

1631 S. Michigan Ave., Chicago 16, Ill.

WAbask 2-5550

• New, Used & Rebuilt Equipment
• Liquidators and Appraisers

BARLIANT & CO.

WHICH hog scald does
the best job?

KOCH recommends OLD BALDY

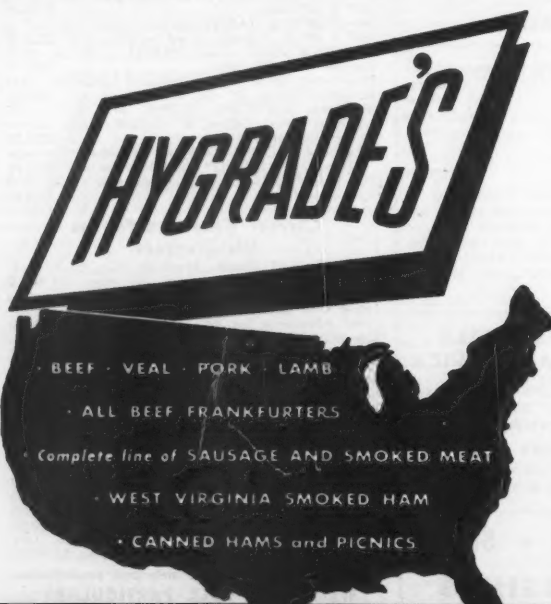
The hog scald that cuts
dehairing time — saves
labor! Old Baldy mixed
with scalding water loosens
hog hair faster, so it comes
out roots and all. You
get better looking dressed
hogs, a cleaner kill room
and a money-back guar-
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2200 items for the meat and food industries



Let us work with you . . .

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the service they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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